Intertek
4008786

Memphis
WOOD FIRE GRILLS™

Memphis Owner's Guide

Elite, Pro, Advantage, Select, Elite Built-In, Pro Built-In

- **READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE**
- **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

Congratulations on your purchase of the Memphis Wood Fire Grill. With proper care and maintenance, your grill will give you years of trouble-free operation. Please review the following information carefully for useful tips and information that will help you utilize your grill's extensive features and benefits.

Keep in mind that your Memphis Wood Fire Grill is so much more than a grill. It's a 3-in-1 outdoor cooking center that provides the convenience, wood-fire flavors and versatility of three appliances: high temperature grill, low 'n' slow smoker, high-performance convection oven.

Fueled by certified 100% natural wood pellets, the Memphis has a digital Intelligent Temperature Control (ITC) that automatically maintains your desired cooking temperatures, just like you indoor oven. The result is a simple "set it and forget it" way to cook, bake, roast, sear or low and slow smoke; just set the desired temperature, sit back and enjoy.

We all have our favorite recipes and cooking tricks. We suggest you experiment with your new grill to discover just how many ways it adds to your outdoor cooking experience. With a little time and effort you'll amaze your friends and family with your impressive culinary skills. Like many others, you'll find that your Memphis Wood Fire Grill will become your cooking appliance of choice for barbecuing, smoking, and a secondary oven source for holidays or social gatherings.

Please complete the below information for quick and easy reference for your records. Additionally, complete the online Warranty Registration using the below information to validate the Warranty. At the end of this Owner's Manual is a printed copy of the Warranty Registration if you choose to mail in your form. Your model and serial number are located on the sticker under the hopper lid.

Thank you for choosing the Memphis Wood Fire Convection Grill!

Model_____

Model Number: VG _____

Serial Number: (last 4-5 digits) _____

Date of Purchase_____

Purchased From _____

Hearthland Products, LLC.
9111 Grand Ave South
Bloomington, MN 55420
888-883-2260
http://www.memphisgrills.com

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General Warning: Read all Safety Information Prior to Operating Grill

⚠ WARNING! ⚠

- Please read this entire manual before installation and use of this wood pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death.
- Contact local building or fire officials about restrictions and installation inspection requirements in your area.
- Save these instructions.
- For outdoor use only. Do not use in any enclosed area.
- Keep grill 30" (76cm) or more from any combustible surface.
- To prevent grease fires, clean your grill on a regular basis. This includes the flavorizer and grease tray. ***Should a grease fire occur, turn off the grill, remove food (use your judgment), and leave the hood closed until the fire is out. DO NOT unplug the grill unless absolutely necessary; fans will continue to run until the fire is extinguished. When cooking exceptionally greasy foods, put a foil pan below the food to catch the grease.***
- Do not put anything flammable in the storage area under the grill.
- Do not leave sealed containers of food on or near the grill.
- Keep the grill's rear ventilation slots clear of obstructions.
- It's recommended that you regularly check your Memphis Grill for burn pot obstructions to make sure proper air flow is maintained. See **Periodic Grill Maintenance** in this manual for correct procedures.

DANGER
REMOVE excess grease from grill to prevent grease fires. Memphis Grill's ability to reach extraordinarily high temperatures may cause grease fires if excess grease is not removed as required by routine maintenance.

- Accessible parts of the grill are very hot. Keep young children away while in use.
- Exercise reasonable care when operating your grill. When children are present, adult supervision is recommended.
- Do not use lava rocks or charcoal in your grill.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep such liquids well away from the appliance when in use.
- Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible surface, well away from combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- To avoid the chance of serious burns, never lean over an open grill or place hands or fingers on the front edge of the cooking box.
- Do not use accessories not specified for use with this appliance.
- The grill should be plugged into a GFCI (Ground-Fault Circuit Interrupt) outlet.
- When not in use the grill should be unplugged.
- The grill is to remain plugged into a GFCI during the cool down cycle.
- Use heat-resistant barbeque mitts or gloves when operating this unit.
- Do not move or clean your Memphis Wood Fire Grill while operating or while the grill is hot. Make sure the fire is completely out, and that the grill is completely cooled before transporting or cleaning the grill.
- If the power cord becomes damaged, do not operate the grill.
- Do not use aerosols, liquids or damp-materials on or near the grill while it is hot.
- Do not cover the entirety of the cooking surface when grill is hot. Leave at least 2 inches of clearance from the sides and back of the grill body.
- Any modifications (holes, screws, sheet metal changes) to the grill will void warranty.
- Always operate the grill with the grill hood in the closed position, unless the grill is in a direct flame mode.
- The grill is never to be operated in a direct flame setting without the optional ***Direct Flame Flavorizer Insert (VG4407).*** The EZ-Access or Direct Flame insert must be in place during operation.
- Direct flame cooks should be performed with the hood in the open position. A closed hood during direct flame cooks may result in an ER-1 error message. This error message means that the grill has reached too high of a temperature causing the grill to shut down avoiding any damage to the unit.
- Never leave your grill unattended during a direct flame cook.
- **Follow the guidelines listed below to prevent carbon monoxide poisoning.**
  - Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and even death.
  - See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
  - Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
  - Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

⚠ WARNING! ⚠

AVERTISSEMENT GÉNÉRAL: LIRE TOUTES LES CONSIGNES DE SÉCURITÉ AVANT D'UTILISER LE GRIL

- S'IL VOUS PLAÎT LIRE CE MANUEL EN ENTIER AVANT L'INSTALLATION ET L'UTILISATION DE CE WOOD PELLET À COMBUSTIBLE APPAREIL. NE PAS SUIVRE LES INSTRUCTIONS PEUT PROVOQUER DES DÉGÂTS MATÉRIELS, DES BLESSURES OU MÊME LA MORT.
- CONTACTEZ LE SERVICE DES SERVICES D'INCENDIE SUJET DES EXIGENCES D'INSPECTION D'INSTALLATION DANS VOTRE RÉGION.
- CONSERVER CES INSTRUCTIONS.
- POUR UTILISATION EXTÉRIEURE SEULEMENT. NE PAS UTILISER DANS UN ENDROIT CLOS.
- GARDEZ LE GRIL 30 "(76CM) OU PLUS DE TOUTE SURFACE COMBUSTIBLE.
- POUR PRÉVENIR LES INCENDIES DE GRAISSE, NETTOYER LE GRIL RÉGULIÈREMENT. CELA INCLUT LES FLAVORIZER ET PLATEAU DE GRAISSE.

DANGER
ENLEVER l'excès de graisse du gril pour éviter les feux de graisse. La capacité de Memphis Grill d'atteindre des températures extrêmement élevées peut provoquer des feux de graisse si l'excès de graisse n'est pas retiré tel que requis par l'entretien de routine.

SI UN FEU DE GRAISSE SE PRODUISAIT, ÉTEIGNEZ LE GRILL, RETIREZ LES ALIMENTS (UTILISEZ VOTRE JUGEMENT), ET DE LAISSER LE CAPOT FERMÉ AVANT QUE LE FEU SOIT ÉTEINT. NE DEBRANCHEZ PAS LE GRILL SAUF SI ABSOLUMENT NÉCESSAIRE; VENTILATEURS CONTINUENT À FONCTIONNER JUSQU'À CE QUE LE FEU EST ÉTEINT. LORSQUE LA CUISSON FOODS EXCEPTIONNELLEMENT GRAS, METTEZ UN PAN DE FEUILLE DESSOUS DES ALIMENTS POUR ATTRAPER LE GRAISSE.

- NE METTEZ RIEN INFLAMMABLES DANS LA ZONE DE STOCKAGE SOUS LE GRIL
- NE LAISSEZ PAS DES RÉCIPIENTS SCELLÉS DE LA NOURRITURE SUR OU PRESQUE LE GRIL.
- CONSERVER LES CRÉNEAUX DE VENTILATION ARRIÈRE DE THE GRILL DÉGAGÉE DE TOUT OBSTACLE.
- IL EST RECOMMANDÉ QUE VOUS VÉRIFIEZ RÉGULIÈREMENT VOTRE GRILL MEMPHIS DES OBSTRUCTIONS POT DE COMBUSTION DE S'ASSURER DE FLUX D'AIR APPROPRIÉE EST MAINTENUE. VOIR ENTRETIEN DE LA GRILLE DE NOTATION DANS CE MANUEL POUR LES PROCÉDURES CORRECTES.
- LES PARTIES ACCESSIBLES DES GRILL SONT TRÈS CHAUDS. ELOIGNEZ LES JEUNES ENFANTS PENDANT SON UTILISATION.
- EXERCER UNE DILIGENCE RAISONNABLE LORSQUE VOUS UTILISEZ VOTRE GRIL. EN PRÉSENCE D'ENFANTS, UN ADULTE EST CONSEILLÉE.
- NE PAS UTILISER DES PIERRES DE LAVE OU DE CHARBON DE BOIS DANS VOTRE GRIL.
- N'UTILISEZ JAMAIS D'ESSENCE, DE TYPE ESSENCE LAMPE, DE KÉROSÈNE, DE LIQUIDES ALLUME OU DE LIQUIDE SIMILAIRE POUR DÉMARRER OU RAFRAÎCHIR UN FEU DANS CET APPAREIL. GARDER CES LIQUIDES LOIN DE L'APPAREIL EN COURS D'UTILISATION.
- LES CENDRES DOIVENT ÊTRE PLACÉES DANS UN CONTENANT MÉTALLIQUE AVEC UN COUVERCLE HERMÉTIQUE. L'CONTENANT FERMÉ DEVRAIT ÊTRE PLACÉ SUR UNE SURFACE NON COMBUSTIBLE, LOIN DE TOUS MATÉRIAUX COMBUSTIBLES, EN ATTENDANT L'ÉLIMINATION FINALE. QUAND LES CENDRES SONT DESTINÉES À ÊTRE ENTERRÉES DANS LE SOL OU DISPERSÉES AUTREMENT SUR PLACE, ELLES DEVRAIENT ÊTRE GARDÉES DANS LE CONTENANT FERMÉ JUSQU'À CE QU'ELLES SOIENT COMPLÈTEMENT REFROIDIES.
- POUR ÉVITER LES RISQUES DE DES BRÛLURES GRAVES, NE PAS SE PENCHER SUR UN GRIL OU PLACER LES MAINS OU DOIGTS OUVERTS SUR LE BORD AVANT DE LA BOÎTE DE CUISSON.
- NE PAS UTILISER D'ACCESSOIRES NON SPÉCIFIÉS AUX PRISES DE CET APPAREIL.
- LE GRIL DOIT ÊTRE BRANCHÉ SUR A (DÉFAUT À LA TERRE CIRCUIT D'INTERRUPTION) PRISE GFCI.
- LORSQU'IL N'EST PAS UTILISÉ LE GRIL DOIT ÊTRE DÉBRANCHÉ.
- LE GRILL EST DE RESTER BRANCHÉ SUR UNE FUITE À LA TERRE DURANT LE CYCLE DE COOL.
- UTILISATION GANTS OU DES MITAINES BARBECUE THERMORESISTANT POUR UTILISER L'APPAREIL.
- NE PAS DÉPLACER OU NETTOYER VOTRE MEMPHIS FEU DE BOIS GRIL PENDANT LE FONCTIONNEMENT OU LORSQUE LE GRIL EST CHAUD. S'ASSURER QUE LE FEU EST COMPLÈTEMENT ÉTEINT, ET QUE LE GRILL A COMPLÈTEMENT REFROIDI AVANT DE TRANSPORTER OU NETTOYAGE DE LA GRILLE.
- SI LE CORDON D'ALIMENTATION EST ENDOMMAGÉ, NE PAS UTILISER LE GRIL.
- N'UTILISEZ PAS D'AÉROSOLS, DE LIQUIDES OU L'HUMIDITÉ MATÉRIAUX SUR OU PRES DE LA BARBECUE PENDANT QU'IL EST CHAUD.
- NE PAS COUVRIR L'INTÉGRALITÉ DE LA SURFACE DE CUISSON LORSQUE LE GRIL EST CHAUD. LAISSEZ AU MOINS 2 POUCES DE DÉGAGEMENT PAR LES CÔTÉS ET L'ARRIÈRE DU CORPS DU GRILL.
- TOUTE MODIFICATION (TROUS, VIS, CHANGEMENTS DE MÉTAL) AU BARBECUE ANNULERA LA GARANTIE.
- TOUJOURS UTILISER LE GRIL AVEC LE CAPOT DE LA GRILLE EN POSITION FERMÉE, SAUF SI LE GRILL EST DANS UN MODE DIRECT DE LA FLAMME.
- LE GRILL EST DE NE JAMAIS ÊTRE UTILISÉ DANS UN CADRE DE LA FLAMME DIRECTE SANS OPTION DIRECT FLAMME FLAVORIZER INSERT (VG4407). L'EZ-ACCESS OU INSÉRER DIRECT DES FLAMMES DOIVENT ÊTRE EN PLACE PENDANT LE FONCTIONNEMENT.
- CUISINE DIRECT DES FLAMMES DOIVENT ÊTRE EFFECTUÉES AVEC LE CAPOT EN POSITION OUVERT. A HOOD FERMÉ PENDANT CUISINE FLAMME DIRECTE PEUT ENTRAÎNER UNE ER-1 ERROR MESSAGE. CE MESSAGE D'ERREUR SIGNIFIE QUE LE GRILL A ATTEINT TROP ÉLEVÉ UNE TEMPÉRATURE PROVOQUANT LE GRILL POUR ARRÊTER D'ÉVITER TOUT DOMMAGE À L'UNITÉ.
- NE LAISSEZ JAMAIS VOTRE BARBECUE SANS SURVEILLANCE PENDANT UN CUISINIER À FLAMME DIRECTE.
- **SUIVEZ LES INSTRUCTIONS CI-DESSOUS POUR EMPÊCHER LE CARBONE INTOXICATION AU MONOXYDE.**

CONNAÎTRE LES SYMPTÔMES DE MONOXYDE DE CARBONE INTOXICATION: MAUX DE TÊTE, VERTIGES, FAIBLESSE, NAUSÉES, VOMISSEMENTS, SOMNOLENCE ET CONFUSION. MONOXYDE DE CARBONE RÉDUIT LA CAPACITÉ DU SANG À TRANSPORTER L'OXYGÈNE. FAIBLES NIVEAUX D'OXYGÈNE DANS LE SANG PEUT ENTRAÎNER UNE PERTE DE CONNAISSANCE ET LA MORT. CONSULTEZ UN MÉDECIN SI VOUS OU D'AUTRES DÉVELOPPENT DES SYMPTÔMES FROIDS OU PSEUDO-GRIPPAUX PENDANT LA CUISSON OU DANS LES ENVIRONS DE CET APPAREIL. CARBONE INTOXICATION AU MONOXYDE, QUI PEUT FACILEMENT ÊTRE CONFONDU AVEC UN RHUME OU UNE GRIPPE, EST SOUVENT DÉTECTÉ TROP TARD. CONSOMMATION D'ALCOOL ET L'USAGE DE DROGUES AUGMENTENT LES EFFETS MONOXYDE DE CARBONE EMPOISONNEMENT. MONOXYDE DE CARBONE EST PARTICULIÈREMENT TOXIQUE POUR LA MÈRE ET ENFANT PENDANT LA GROSSESSE, LES NOURRISSONS, LES PERSONNES ÂGÉES, LES FUMEURS ET LES GENS AVEC DU SANG OU DU SYSTÈME CIRCULATOIRE PROBLÈMES DE SYSTÈME, COMME L'ANÉMIE, OU UNE MALADIE CARDIAQUE.

ATTENTION! **ATTENTION!**

How Your Memphis Wood Fire Grill Works:

Your Memphis Wood Fire Grill represents a new way of outdoor cooking. It is a true high quality convection oven that also has grilling and smoking capability. It combines many unique features with time-proven pellet-burning technology. Together they give you controlled, quick, savory and repeatable cooking results. The perfect cooking experience starts with filling your hopper with all-natural, 100% certified hardwood BBQ pellets. We recommend "Natures Way" flavored BBQ pellets.

Simply pushing the ON Button will fully ignite your grill. The grill will reach your desired temperature within minutes of ignition. The ITC convection system and automatic auger feeds the wood pellets from the hopper into the burn pot, where they are ignited using super-heated air. The Intelligent Temperature Control allows you to set the cooking method and desired temperature, and will adjust for ambient conditions. Convection/circulation fan(s) provide combustion air to the burn pot and provides convective cooking air by distributing the heat evenly throughout the cooking area. The natural smoke flavor produced by the burning pellets, the vapor produced by the juices dripping on the Flavorizer, and the air circulating throughout the cooking area, combine to give you the unique flavor that can only be achieved using a Memphis Wood Fire Convection Grill. A video explaining this procedure is available on our website or YouTube®.

Grill Features

- Easy to use Intelligent Temperature Control (ITC) capable of smoking, barbecue, grilling, baking and searing temperatures.
- Memphis ITC Meat Probe functionality for hands-off, precision grilling *
- Extra-large capacity hopper.
- Heavy-duty stainless steel construction.
- Cooking area is dual-wall and oven gasket sealed for maximum heat retention**.
- Attractive craftsmanship and high quality performance.
- Low CFM Fan causes pellets to burn and produce true convection oven cooking. Auto Start button & electric igniter eliminate the need for matches & lighter fluids.
- Smoking Mode gives you that savory flavor on demand and is programmable from 180°-295°F***.
- Cooking Mode allows for grill temperatures up to 500°F(Select), 600°F(Advantage), 650°F(Pro), and 700°F (Elite).
- Flavorizer reduces the chance of flare-ups and assists in even heat distribution.
- EZ-Access flavorizer insert for quick and easy burnpot cleaning****
- Stainless steel burn pot designed for high performance and longevity.
- 427 square inch main cooking area that can be increased to 970 (depending on model) square inches with the optional grates.
- Total cooking volume of nearly 4,000 cubic inches for large roasts and turkeys.
- Grease drawers with disposable liners make for no fuss cleaning.
- Large, locking casters that swivel and lock for easy maneuverability.
- Two stainless steel side shelves (optional on Memphis Select) offer a durable, easy-to-clean surface.
- Steel cooking grids for years of reliable service.
- Made in the USA.

* Meat probe is standard with Elite, Pro and Built-In models, optional on other models
**Gasket seal only on Elite and Pro models
*** 180° minimum set point available on Memphis Elite, Pro and Built-In models only.
****EZ-Access insert not available on Select Model

Read Prior to Lighting

Initial Burn Off

Before cooking for the first time, we recommend that you "burn off" the grill to rid it of any foreign matter used in the manufacturing process. Prior to burn-off, completely remove the plastic film on all stainless steel surfaces. Failure to do so will cause the film to melt to the metal, and it will be extremely difficult to remove. Remove the cooking grates and wash with a mild soap or detergent. Replace the grates, light and operate the grill at 450F with the hood down for 45 minutes. After burn-off, turn the grill OFF.

Lighting your Grill

It is recommended practice to go through the **Periodic Grill Maintenance** (pg. 10) procedures frequently. This will ensure proper ignition of the pellets and is part of the normal maintenance procedure. Light per instructions found in detail in this manual. If the grill fails to light, it is most likely due to a dirty or plugged burn pot and/or a burn pot obstruction blocking the igniter air passages. (refer to **Using Your Memphis Wood Fire Grill** on page 5 for cleaning instructions.)

Hood Position

Always cook with the hood closed, when not using the Direct Flame insert. Cooking with the hood closed keeps the temperature even, cooking the food faster while using less fuel. A closed hood also helps to create a smokier flavor. If the hood is left open for an extended period of time, it will cause the ITC to increase the fuel feed rate in an effort to increase the grill temperature. This could result in an overloaded burn pot.

Instead of frequent, visual checks of your food, the use of a Memphis ITC Meat Probe is recommended. This tool can be routed through the 5/16" hole in the side of the Memphis Select or Advantage, or under the hood gasket on the Elite, Pro or Built-In to prevent damage to the wires. See "Memphis ITC Meat Probe" on page 8 for further instructions on the use of a meat probe.

When using the Direct Flame mode, the hood should be closed during ignition and warm-up. Once the grill is hot the lid should be left open for the duration of the cook.

Intelligent Temperature Control - Overview

About the ITC:
The ITC performs similarly to the control on your kitchen oven. The ITC automatically compensates for different ambient conditions, providing year-round grilling and more accurate temperature control. Setting the control is simple and intuitive, and offers the user a precise and highly-customizable grilling experience.

Control I/O, ON/ OFF Touch Pad
This pressure-sensitive touch pad is used to turn the grill on and off.

LED Display
This will display the temperature of the grill, as well as any other pertinent information.

Display Touch Pad
Pressing this will toggle the display between the set temperature and the actual current temperature of the meat probe, or the grill itself.

Meat Probe Port
Plugging the optional probe into this port will allow the user to access the meat probe functionality of the ITC.

Pellet Prime Touch Pad
This button is used to prime the auger when the hopper is completely empty. In order to prime the auger, fill the hopper with pellets, then press and hold the pellet prime button until you hear pellets fall into the burn pot. At this point the auger is primed and the grill can be operated normally.

Temperature Set Touch Pad
By pressing either the up or down arrows, the set temperature can be moved in 5 degree increments.

Indicator Lights
These LED's indicate which mode cooking the grill is in, as well as whether you are setting the temperature or viewing the current temperature. These lights will also blink when the igniter is active, or the grill is in cool-down.

Probe Display Pad
Pressing this will toggle between the settings for the meat probe and those for the grill itself

Using Your Memphis Wood Fire Grill

Prior to starting your cooking center, inspect the burn area inside the grill. It's a recommended practice to go through this procedure at initial start up and after every few uses to ensure peak performance. Actual necessary frequency varies depending on usage and fuel type.

1. Open the hood and remove the cooking grates.
2. Remove the flavorizer or EZ-Access insert. The flavorizer helps distribute heat, contains fly ash, and keeps the flame from making direct contact with cooking grids.
3. If necessary, check the burn pot area, remove any foreign items to ensure that the air holes in the burn pot are clear. This will allow a quicker and more efficient ignition. Take precautions not to damage the igniter wiring connections or pull the igniter out of the igniter tube.
4. Re-install the flavorizer/EZ-Access insert.
5. Reinstall the cooking grates.
6. Open the pellet hopper lid, found at the front of your grill on the Select and Advantage, or at the back of the Elite and Pro. Check for any foreign objects
7. Fill your hopper with Nature's Way cooking pellets. Close the hopper lid. *Note: hopper does not need to be absolutely full for every use.*
8. Plug your Memphis Wood Fire Convection Grill into the nearest 110 Volt AC outlet*. (Note: Use a GFI Outlet. We strongly recommend that if your home does not have a GFI outlet that you install one, or use a high quality outdoor surge protector.
9. When you are finished using your grill, and the grill has gone through its cool-down, unplug it. It is also recommended that the grill be covered when not in use.

*** 230 Volt for European**
****Note: Your Grill will function best if operated on a level surface.****

Operating Instructions: Memphis Wood Fire Grill

Automatic Start Up

1. To Start
Press the On/Off touch pad. **The start up mode will begin; a LED light will blink to indicate startup mode. The startup mode is timed to last 30 minutes or until the appliance reaches a temperature above 170°F. After it reaches this "Warm" state, the blinking LED light will become solid.**

2. Set the TEMP DISPLAY Arrows to the desired temperature (Set light will illuminate) If the grill is set to a temperature less than 300° it will run in Smoke Mode. If set to 300° or above it will run in Cook Mode. The meat probe can be set from 68° to 250°. For more information on the use of the meat probe, consult page 8.

3. Set TEMP DISPLAY to Actual. (Actual light will illuminate) Temperature now displayed will be actual temperature in the cooking area. *Note: Actual temperature will fluctuate up or down. This is normal and represents the normal fluctuation of any oven.*

Note:

1: If hopper was just filled; hold Pellet Prime button in until you hear pellets falling onto the burn pot and release. Then restart the grill by pressing the I/O button. This will allow the grill run its complete start-up sequence.

2: Your Grill will smoke for a few minutes while the pellets are lighting and coming to full burn.

3: If the fire does not start within 30 minutes, the grill will then automatically shut off. If this happens, some unburned pellets will have built up in the burn pot. Before restarting the fire, clean the excess pellets out of the burn pot and repeat the above steps.

Fahrenheit VS. Celsius:
Converting Your Grill's Temperature Units

Your Memphis grill is capable of working in both Metric and English units. To switch between Fahrenheit and Celsius on the ITC, simply press and hold the UP and DOWN arrow keys at the same time while the grill is on.

Operating Instructions: Memphis Wood Fire Grill

5. To operate: Once the Memphis Grill has started, operate as follows;

Pre-Heat : This is the beginning stage of cooking or smoking in which the fuel is ignited, and the grill is brought to the set temperature as quickly as possible. You may notice in this stage that, initially, the auger will feed fuel almost constantly. This is to prime the burn pot so that it is able to maintain significant heat. When this stage is concluded, the ITC will maintain selected cooking/smoking temperature, regardless of ambient weather conditions. The duration of this stage will vary somewhat due to differing ambient conditions, set temperatures, and grill models. In most cases, the grill will be in the pre-heat stage for 15 to 25 minutes.

Cooking Mode: Temperature will be automatically maintained at your temperature set point. You may notice some fluctuation up and down during this time. This is a normal part of any oven / appliance operation. The grill will automatically switch to this mode when the grill set temp is 300°F or higher.

Smoke TIP:

To vary smoke flavor intensity, experiment with the amount of time you use the smoke mode and the mix of flavored pellets you use along with the all purpose pellets. This is more important if you use stronger flavored pellets such as Mesquite. Switching to smoke mode soon after putting your food on the grill allows the smoke to penetrate the meats before they have a chance to sear closed. The smoke mode works best when a longer cooking time is required, such as large cuts of meat, fish, or poultry. Experiment with the length of time you leave for smoking before cooking thoroughly. Try different combinations of both modes.

Smoke Mode: Smoking is a variation on grilling and is one of the unique advantages of your Memphis Wood Fire Grill. The temperature you choose will largely depend on what is being smoked (see Appendix B-C) and your personal preferences. The grill will automatically switch to this mode when the grill set temperature is 295° F or lower. Combustion airflow is varied in the smoke mode. You may hear the fan “bellow”, repeatedly turning on and off. This is normal operation.

About The ITC

The Memphis ITC is a sophisticated controller that monitors your grill and adjusts various systems to maintain your desired cooking temperature. A temperature probe continually monitors the cooking chamber and communicates this data to the ITC. Based on this data, the ITC makes appropriate adjustments to the combustion system. The ITC system, logic and temperature accuracy has been validated with many hours of testing to ensure the highest performance. For optimal performance, cook with the hood closed and keep the probe clean and unobstructed. Allow the ITC adequate time to adjust to any changes in set temperatures.

Memphis ITC Meat Probe

The Memphis ITC Meat Probe, which comes standard with the Elite, Pro and Built-In models, and can be purchased separately for other models, is a must-have accessory for any griller. The ITC Meat Probe conveniently interfaces directly with your grill's ITC control and gives you an easy way to ensure your food is cooked to your predetermined temperature. This feature ensures convenience and delicious, repeatable results—every time.

Using Your Memphis ITC Meat Probe

1. Plug the meat probe in
The 3.5mm audio-style plug inserts directly into the jack on the far right side of the ITC, labeled "Meat Probe" .

2. Turn the grill ON and set the grill temperature, as described on page 6.

3. Toggle the PROBE DISPLAY to "MEAT" (Meat light will illuminate)
Without the meat probe inserted into the ITC, toggling this will be disabled.

4. Set TEMP DISPLAY to "SET" and set your desired meat temperature. (Set light will illuminate) This is done much the same as setting the desired temperature of the grill- simply by pressing the up and down keys. The meat probe can be set up to 250°F (121°C)[1].

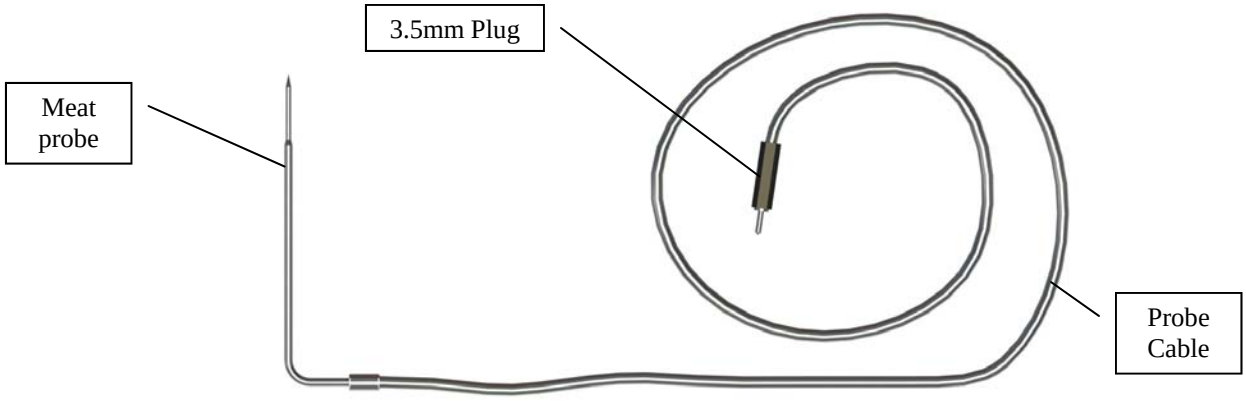
5. (Advantage and Select Models) Route the probe end through the large hole in the grill's left side, just below the hood. Pull the desired amount of cable into the grilling area. (If using this meat probe on a 2012 or older Advantage or Select, the hole on the side of the unit must be enlarged to 1/2".)

(Elite, Pro or Built-In models) Route the probe end through the probe gate in the grill's left side, just below the hood. The probe gate consists of a small sliding gate that can be moved up and down from the inside of the unit. (Note: If using this meat probe on a 2012 or older Elite, Pro or Built-In, the meat probe must be routed through the grills exhaust ports. The exhaust ports can be found between the hopper lid and the grill hood.)

6. Insert the meat probe into the thickest portion of your meat item.

7. Set TEMP DISPLAY to "ACTUAL". (Actual light will illuminate)
The ITC will display the temperature of the meat in real time.

8. Sit back and relax.
The grill will cook the meat until the meat reaches the desired set point. The grill then automatically reduces to its lowest setting (180°F (80°C) for Elite, Pro and Built-In, 200°F (90°C) for Select and Advantage), and displays "Done". At any point during the cook, you can modify the set temperature of both the meat probe and the grill itself.



Notes:

1: While setting the meat probe set temperature, if the user presses the up-arrow until 250°F (121°C) is displayed, and then presses it one more time, the ITC will display "NOPR". On this setting, the ITC will display the temperature of the meat, but will not enter the "Done" mode at any meat temperature.

2: When not in use DO NOT leave the meat probe inside of the grill

3: Keep the meat probe as clean and dry as possible. Clean with a damp sponge, or a cloth with a small amount of rubbing alcohol. If exposed to liquids for extended periods of time, the meat probe may display an erroneous reading. In extreme cases the ITC will constantly list the actual meat probe temperature as "32°F" or "0°C". To remedy this, allow the probe cord to dry completely before using it again. Once dry, this accessory will be fully functional.

Memphis EZ-Access Flavorizer

The Memphis EZ-Access Flavorizer, which comes standard with the Elite, Pro, Advantage and Built-In models, is your best friend when it comes to quick and easy cleaning of your grill's interior. This insert is located in the center of the flavorizer, and is easily removed to allow access to the burn pot directly below.

Using Your Memphis EZ-Access Flavorizer Insert

1. Remove Grill Grates
The EZ-Access Insert is located just below the grill grates. Begin by opening the hood removing them. This is made easier with the use of the Memphis Genie tool (VG1594).

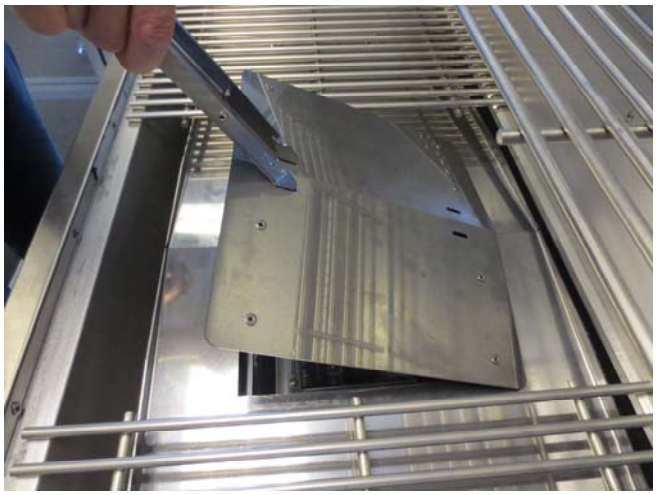
2. Remove The Insert.
The insert is not fastened, and can be easily removed using a Memphis Genie tool, a spatula, or a pair of tongs. **Note: Do not attempt to remove the insert with your hands when the grill is hot.**

3. Inspect and Clean The Burn Pot
With the insert removed, the burn pot is made directly accessible. Inspect it for excess ash build-up, and, if necessary clear it of debris using a Memphis Genie tool, a spatula or wire brush. It is especially important that the igniter air holes are free of ash for proper ignition and optimal performance.

4. Replace the Grill Grates and the EZ-Access Insert
Once you're done cleaning the burn pot, replace the components you've removed. The EZ-Access insert should be fully seated in the flavorizer, with its slopes matching the slopes in the flavorizer. Replace any grill grates you removed in step 1.

5. Cook Away! Now that your burn pot is clean, it's time to grill!

Step 1: Removal of the Grill Grates



Step 2: Removal of the EZ-Access Insert

Step 3: Cleaning of the Burn Pot

Notes:

1: *It is not recommended that you attempt to remove the EZ-Access Flavorizer insert while the grill is hot or in use.*
2: *It is vital that the grill not be operated without a Flavorizer insert in place. Always remember to replace the insert after cleaning.*

Memphis Direct Flame Flavorizer Insert

The Memphis Direct Flame Flavorizer Insert is a must-have accessory for any griller. The Flavorizer Insert conveniently replaces the easy access hatch adding the flexibility to cook directly over a direct flame, while still managing grease flow. The direct flame insert is offered for the Memphis Elite, Elite Built-In, Pro, Pro Built-In and Advantage models.

Using Your Memphis Direct Flame Flavorizer Insert

1. Using the Memphis Genie Tool, remove the cooking grates and Easy Access Hatch from the flavorizer.

2. Replace the Easy Access Hatch with the Direct Flame Flavorizer Insert.

3. Replace the cook grates, and close the grill's hood.

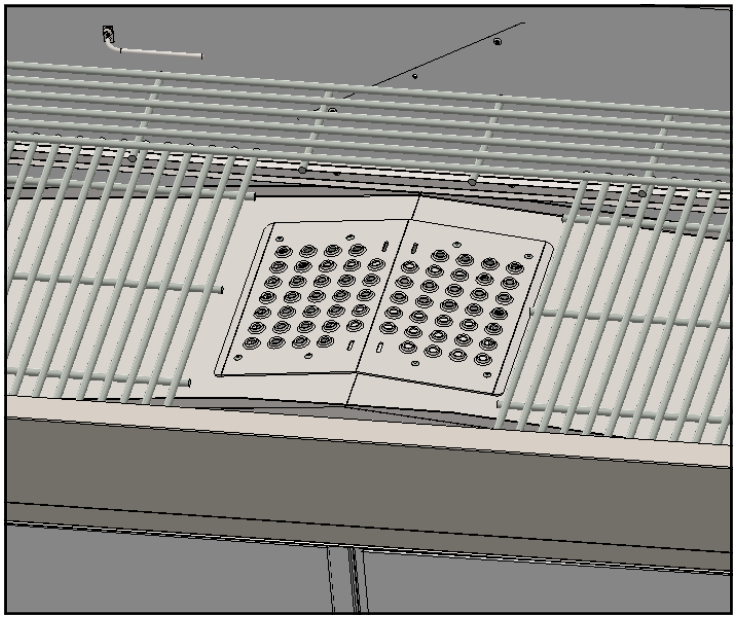
4. Turn the grill on, and increase the grill set temperature to the grill's highest set point. From point, continue to press the ↑ button one, two or three times to reach OF-1, OF-2, or OF-3*, respectively, OF-3 being the hottest setting.

5. The grill must first be preheated before the direct flame cook may begin. Initially, the "Grill" light will be flashing on the ITC controller, indicating the grill is igniting and preheating. While the grill is preheating the grill hood *must* remain in the closed position.

6. The Grill "Set" temperature should display the selected "OF" setting, and the Grill "Actual" temperature should read "----".

7. Once the grill has achieved a minimum temperature, the "Grill" light will stop flashing. At this point, your grill is ready for direct flame cooking.**

8. Open the hood and enjoy direct flame cooking.



Notes:

1: While operating the grill in a direct flame setting the actual grill temperature will not be displayed, and the meat probe set temperature will be disabled. The meat probe will, however, display an actual meat temperature.

2: Direct flame cooks should be performed with the hood in the open position. A closed hood during longer direct flame cooks may result in an ER-1 error message. This error message means that the grill has reached too high of a temperature causing the grill to shut down avoiding any damage to the unit.

3: The grill is only to be operated in an OF setting while cooking over a direct flame.

4: The grill is never to be operated in a direct flame setting without the optional Direct flame Flavorizer Insert.

5: Never leave your grill unattended during a direct flame cook.

** OF-3 setting not available on Advantage model.*

** In colder weather, it may be wise to allow the grill to warm up a bit longer before direct flame cooking

Information About BBQ Cooking Pellets

Flavored pellets come in a variety of flavors such as Apple, Charcoal, Cherry, Hickory, Maple, Mesquite, Oak and Pecan. They contain a mean heating value of 8,200 BTU's per pound and have very little ash and moisture content (less than 0.5% ash and less than 6% moisture). Always use Premium BBQ Pellets in your grill. Premium BBQ pellets have a maximum length of 1.5" and are uniform in size and shape. This shorter length and uniformity ensures a higher efficiency and a more consistent, even temperature. Premium pellets are made of certified 100% hardwood. Cooking with pellets made from soft woods, such as pine, should be avoided, as it yields a turpentine-like taste.

CAUTION: some wood pellets produced for heating fuel have a high content of softwood or even recycled wood furniture which can include pitch, chemicals or glues and should not be used for cooking. For optimum performance and to ensure you are using clean burning pellets manufactured for cooking, purchase "Natures Way" certified 100% hardwood BBQ pellets. Using low quality BBQ pellets may also adversely affect your grilling temperature performance – especially at low temperatures. **Hearthland Products assumes no responsibility for problems associated with the use of lower quality or heating pellets.** Store pellets in a dry location for optimal performance.

Wood pellets have been in existence for many years, and there are currently more than 125 active pellet mill operations in the United States and Canada, producing millions of pounds of pellet each year. "Natures Way" 100% hardwood BBQ pellets are produced in the same manner as wood pellet heating fuel is produced. Sawdust and clean wood chips are pulverized and dried. The dried material is then processed under heat and pressure. This material is forced through a hard steel die rotating against rollers with pressure over 3,000 PSI. Once the pellets are forced through the final die they are cooled, screened, vacuumed, and then bagged or boxed. No extra adhesives or bonding materials are used in the production of these pellets. Hardwoods contain naturally-occurring compounds called "lignins" that, when heated, act as a bonding material. Store pellets in a dry location for optimal performance. Flavor preference is an individual taste and we suggest you try the different flavors or mixtures of flavors to find the combinations that suit your needs and tastes. (See you local dealer to order individual pellet flavors)

Flavored Pellet Guidelines

- Apple: Sweet, fruity smokey flavor. Strongest of the fruit woods. Ideal for beef, pork, ham, poultry and wild game.
- Charcoal: Traditional charcoal flavor combined with a hint of Oak. Ideal for roasting, grilling and smoking.
- Cherry: Mild, sweet fruity smoke flavor that gives a rosy tint to light meats. Ideal for beef, pork, poultry, fish and wild game.
- Hickory: Strong, bacon-flavor. Ideal for beef, pork, poultry, fish and wild game.
- Maple: Very mild, a sweet light smokey flavor. Ideal for pork, ham, poultry, cheese, game birds and baking.
- Mesquite: Strong, spicy flavor. Distinctive smokey flavor of Southwest cooking. Ideal for beef, pork, poultry, fish and wild game.
- Oak: Mild, wood-fire flavor. Ideal for roasting, grilling, smoking and baking.
- Pecan: Mild flavor similar to hickory but milder and sweeter with a nut after-taste. Ideal for beef, pork, poultry, fish, wild game and baking.

Please contact your dealer to purchase additional wood pellets, or call us at 888.883.2260

Memphis

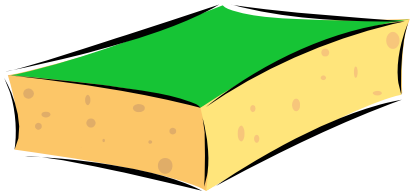
Periodic Grill Maintenance

Stainless Steel Surfaces

ALWAYS clean dirt and dust off all stainless steel surfaces before you begin to cook. The dirt can cook into the metal and discolor it. Dirt can be easily cleaned with hot, soapy water and a soft cloth. There are also many commercial products made to clean and protect your stainless steel surfaces. If the stainless steel becomes severely discolored, this discoloration can be removed with stainless steel cleaner or mild oven cleaner and an abrasive (non-metallic) scrub pad.

Flavorizer

It is recommended that you remove any build up of food or grease from the flavorizer before every cook. A clean flavorizer further reduces flare ups. Brush or scrape any build up off of the flavorizer with a grill brush or putty knife. Never clean the flavorizer while it is hot.



Grease Trays

Always be sure the grease trays are clean and free of debris. During the warmer months empty any grease build-up on a more frequent basis to keep it from going rancid.

Burn Pot

Frequently check the air holes found in the burn pot for any blockages or build-ups. Using the Memphis Genie tool or a wire brush, scrape off any build up or blockage.

Igniter Holes

You will also want to frequently check the air holes in the igniter tube, as is displayed in the figure to the right. Clean any debris or blockage out of both areas to ensure a perfect start. **This is absolutely critical to the ignition and proper performance of the grill**.

RTD

Your grill's ability to accurately sense temperature and adjust its performance accordingly is what makes it unique and valuable. The RTD, a temperature sensor located towards the rear of the cooking area should be wiped down with water and mild detergent to ensure proper performance.

Grill Interior

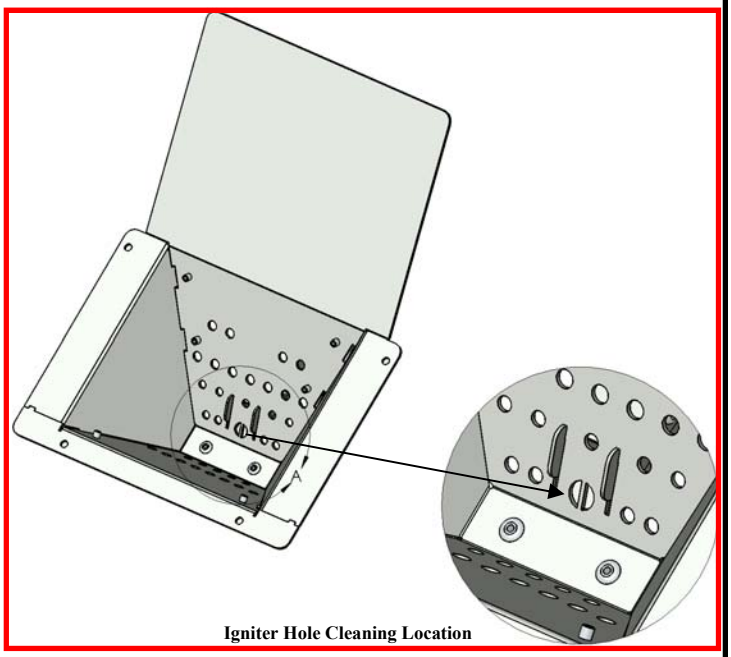
Though BBQ pellets burn efficiently, they do create some amount of ash. The grill's interior walls and floor don't need to be spotless, but periodically clearing out accumulated ash is a good practice.

Airbox

Because the Airbox is used to channel the fan-forced air into the burn pot, there is very little maintenance to be done in this area. Occasionally, you may either vacuum or brush out any build-up of ash or burn debris that has fallen below the burn pot. This is done by removing the burn pot by removing four Phillips head screws. Remove any accumulation of grease or debris on the inside surfaces. When reinstalling the burn pot, confirm the proper positioning. The burn pot should be level from side to side and from front to back and should have a snug but not tight fit

Grill Cover

We recommend that you cover your Memphis Grill when not in use. Ensure that your grill is completely off and cooled before covering.



Igniter Hole Cleaning Location

Periodic Grill Maintenance

		Frequency				
		Every Use	Every 3 Uses	Once A Week	Once A Month	Once A Year
Maintenance Task	Scrape Cooking Grates	X				
	Check grease pan	X				
	Clear Burn Pot	X				
	Clear Igniter Holes		X			
	Wipe down exterior surfaces		X			
	Scrape off flavorizer		X			
	Clean Grease Trays		X			
	Wipe Off RTD		X			
	Scrape/Vacuum Ash From Interior			X		
	Vacuum fine pellet dust from hopper				X	
	Wipe down, vacuum out Air Box					X

Recommended Grilling Accessories

Meat Probe/Thermometer

The outside temperature, wind conditions, pellet fuel variety and the altitude at which you live affect cooking times. The best way to ensure your meat has reached the proper temperature and is ready to eat is to utilize a good quality meat thermometer. We recommend the Memphis ITC Meat Probe, which can interface directly with your grill's ITC.

Memphis Direct-Flame Flavorizer Insert

Take your grilling to the next level by adding the ability to cook directly over wood-fueled flame. Your grill's EZ-Access Flavorizer insert can be replaced with a Direct-Flame insert. This will allow you to sear your foods at very-high temperatures. For more information on the Direct-Flame Flavorizer insert, consult our website, or the appendixes of this manual. Please note that this optional upgrade is not available on the Select model.

Disposable Grease Trays

Your Memphis grill utilizes at least one grease tray that has been specially designed to accommodate disposable aluminum pans for easy and convenient clean-up. The Select and Advantage trays are compatible with any 8"x8" aluminum pan, and the Pro and Built-In trays are designed to hold two of any 9" X 13" aluminum foil pans.

Tongs

Use tongs rather than a fork for turning and handling meats to avoid losing the natural juices. Extra large ones with long handles allow you to grip a variety of delicate foods.

Drip / Roast Pans

Used to prevent flare-ups, keep food from drying out, eliminate basting, and catch those flavorful juices that drip from the meat. Various juices can also be added to the pan to impart a desired flavor, such as apple, lemon, cranberry, pineapple, any cola, etc.

Grill Baskets

Perfect for cooking foods that are difficult to handle on the grill, such as vegetables, seafood, fish and certain cuts of meats. Usually made out of nickel-plated steel these baskets are made of two identical halves being held together with hinges. Not only do they protect food, and make handling easier, but also allow for different foods to be combined and grilled together without piercing the food.

Griddle

One of the most used accessories for those grill enthusiasts that enjoy cooking any foods outdoors. Use to grill complete breakfasts, grill sandwiches, and toast fajitas. Griddles allow you to cook all your bacon and sausages outdoors, and they're great for grilling vegetables, stir-frying, and searing.

Spatulas

A must for turning those delicious burgers and fish filets. Again, look for a long, sturdy handle and the widest blade possible. The holes in the blade prevent the build-up of steam, which could make your food soggy.

Cooking Racks

Nickel-plated roast racks and rib racks are a great way to increase your cooking pleasure. Roast racks can be used to enhance the convective cooking capabilities of your grill by allowing the smoke flavored air to move around the entire roast evenly. Rib racks are a great way to increase your capacity of your grill for those large gatherings. They can also be used for chops and chicken pieces. (Additional small grates are available for purchase and will allow you to significantly increase your total cooking surface.)

Recommended Grilling Accessories (Con't)

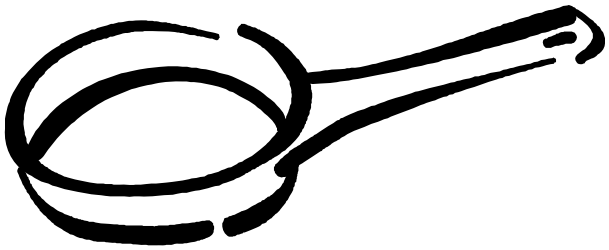
Basting Brush
You may need a selection of these, as you should not use the same brush in two different marinades. Use to apply your favorite sauces and marinades to foods on the grill. Again look for one with a long handle to keep you hands away from the heat.

Skewers (wood or metal)
When using the wood skewers, remember to soak them in water for at least 30 minutes before using to prevent them from burning in the heat of the grill. Another way to protect them would be to wrap the exposed ends with aluminum foil. Skewers come in a variety of shapes and materials.

Aluminum Foil
Extra-strength foil is always useful for grilling. Used to make foil packages, cover food, or to fold up into a flat dish to act as a drip pan. Also used to speed up cooking, protect bones from burning, and to keep foods warm.

Metal Brush
It is important to clean your grill thoroughly before each use. A long-handled brush with metal bristles is the best tool for the job.

Skillets and Woks
These kitchen favorites allow you to stir-grill vegetables, seafood, and other small pieces of food the same way you would if you were indoors.



Food Handling and Safety

- Make sure to wash your hands before and after handling food.
- Prevent bacteria contamination by using separate platters and utensils for raw and cooked foods.
- Marinades should never be saved and reused. If you are going to serve a marinade with your food, be sure to bring it to a boil before serving.
- Keep hot foods hot (above 140ºF) and cold foods cold (below 37ºF).
- Don't defrost meat at room temperature or on a counter top.
- Marinate meat in the refrigerator.
- Use of a meat thermometer to determine the internal temperatures is recommended.

Grilling Times and Temperatures

Approximate **Cooking/Grilling Times for**
Memphis Wood-Fire Convection Grill

Always use a meat thermometer to be sure meats and poultry are cooked to a safe internal temperature. **Serious Health risks may exist with undercooked meat!**. Approximate cooking times are from various sources, and are based on meat at refrigerator temperatures. We suggest that when grilling at higher temperatures, you apply barbecue sauce only during the last 15 to 30 minutes of grilling to prevent excess browning or burning.

ITEM	SIZE	CONTROL SET POINT	APPROXIMATE GRILLING TIME	INTERNAL TEMP = ° F
BEEF				
Steaks	3/4" thick	450°- 700°	3 to 4 min./side 4 to 5 min./side 5 to 7 min./side	Medium rare 145 Medium 160 Med Well 170
Kabobs	1-inch cubes	450°- 700°	3 to 4 min./side	145 to 160
Hamburger patties	1/2" thick	450°- 700°	3 min. / side 4 to 5 min./side 5 to 7 min./side	Medium 160 Med Well 170 Well Done 180
Roast, rolled rump (indirect heat) sirloin tip (indirect heat)	4 to 6 lbs. 3 1/2 to 4 lbs.	350°	18 to 22 min./lb. 20 to 25 min./lb.	145 to 160
Tenderloin	Half, 2 to 3 lbs. Whole, 4 to 6 lbs.	350°	10 to 12 min./side 12 to 15 min./side	Medium rare 145 Medium 160
HAM				
Fully cooked (indirect heat)	any size	350°- 375°	8 to 10 min./lb.	140
Cook-before-eating (indirect heat)	Whole, 10 to 14 lbs. Half, 5 to 7 lbs. Portion, 3 to 4 lbs.	350°- 375°	10 to 15 min./lb. 12 to 18 min./lb. 30 to 35 min./lb.	160 - 170
LAMB				
Chops, shoulder, loin, or rib	1" thick	350°- 375°	5 min./side	145 to 160
Steaks, sirloin, or leg	1" thick	350°- 375°	5 min./side	145 to 160
Kabobs	1" cubes	350°- 375°	4 min./side	145 to 160
Patties, ground	4 oz., 1/2" thick	450°- 700°	3 min./side	Medium 160
PORK, Fresh				
Chops, bone-in or boneless	3/4" thick 1 1/2" thick	450°- 700°	3 to 4 min./side 7 to 8 min./side	Medium 160
Tenderloin	1/2 to 1 1/2 lbs.	450°- 700°	15 to 25 min. total	Medium 160
Ribs	*See Smoking Guidelines For Pork Ribs*			
Patties, ground	1/2" thick	450°- 700°	4 to 5 min./side	Medium 160

Grilling Times and Temperatures

ITEM	SIZE	CONTROL SET POINT	APPROXIMATE GRILLING TIME	INTERNAL TEMP = ° F
VEAL				
Chops, steaks	1" thick	450°- 700°	5 to 7 min./side	145 to 160
Roast, boneless (indirect heat)	2 to 3 lbs.	350°- 375°	18 to 20 min./lb.	145 to 160
VENISON				
Roast, saddle, or leg	6 to 7 lbs.	350°- 375°	25 to 30 min./lb.	145 to 160
Steaks	3/4" thick	450°- 700°	4 to 5 min./side 6 to 7 min./side	Medium rare 145 Medium 160
CHICKEN				
Whole (indirect heat), not stuffed broiler fryer roasting hen Capon Cornish hens	 3 to 4 lbs. 5 to 7 lbs. 4 to 8 lbs. 18 to 24 oz.	325°F,160°c	 60 to 75 min. 18 to 25 min./lb. 15 to 20 min./lb. 45 to 55 min.	 180 as measured in the thigh
Breast halves, bone-in boneless	6 to 8 oz. each 4 oz. each	325°F,160°c	10 to 15 min./side 6 to 8 min./side	170
Other parts: Legs or thighs Drumsticks Wings, wingettes	4 to 8 oz. 4 oz. 2 to 3 oz.	325°F,160°c c	10 to 15 min./side 8 to 12 min./side 8 to 12 min./side	180
DUCK or GOOSE				
Duckling, whole (indirect heat) Quartered (indirect heat)	4 1/2 lbs. (not stuffed)	325°F,160°c	2 1/2 hrs. 1 hr., 25 min.	180 to 185
Goose, whole (indirect heat)	8 to 12 lbs.	325°F,160°c	18 to 20 min./lb.	180 to 185
TURKEY				
Whole turkey (indirect heat)	8 to 12 lbs. 12 to 16 lbs. 16 to 24 lbs.	325°F,160°c	2 to 3 hrs. 3 to 4 hrs. Not recommended	180 as measured in the thigh
Breast, bone-in boneless	4 to 7 lbs. 2 3/4 to 3 1/2 lbs.	325°F,160°c	1 to 1 3/4 hrs. Not recommended	170
Thighs, drumsticks (indirect heat) Direct heat (pre-cook 1 hr.)	8 to 16 oz.	325°F,160°c	1 1/2 to 2 hrs. 8 to 10 min./side	180
Boneless turkey roll (indirect heat)	2 to 5 lbs. 5 to 10 lbs.	325°F,160°c	1 1/2 to 2 hrs. 2 to 3 1/2 hrs.	170 to 175

Smoking Guidelines

Approximate **Smoking Times for**
Memphis Wood-Fire Grill

Always use a meat thermometer to be sure meats and poultry are cooked to a safe internal temperature and doneness. **Serious Health risks may exist with undercooked meat!**. Approximate cooking times are, from various sources and are based on meat at refrigerator temperatures. Use a good quality temperature probe to assure best results. We suggest that when grilling at higher temperatures, you apply barbecue sauce only during the last 15 to 30 minutes of grilling to prevent excess browning or burning. **NOTE: Keep hood closed when using Smoke Mode.**

Smoking times are largely dependent on personal preference and the quality of the meat being smoked. **In general the longer you smoke the meat at a lower temperature the more tender the meat will become.** You will also need to consider how much of a smoke taste you want and what flavor of smoke. Oak, Hickory, Apple, Alder, Cherry, Mesquite to name the most common. Here again that is largely a matter of personal preference.

For best results we recommend that you smoke at a set point temperature of 225-275° for most meats. If you wish to have a smokier flavor and have the time, you can go as low as 180°, but you usually don't gain much by doing that.

It should also be noted that, when smoking in a very warm environment (sunny weather in excess of 90°F), it may be difficult for your grill to maintain temperatures lower than 200°F. If necessary, this can be remedied by leaving the hood slightly ajar.

The following is a general guide, and we recommend you experiment to find what temperature and flavor best suites your personal taste. If you want to finish faster use higher temperature. Note: this will in most cases result in a less tender product. When you have the time, lower temperature for a longer duration will give you the best results. For additional tips, and to view and share recipes go to www.memphisgrills.com/recipe.

ITEM	Control Set Point*	INTERNAL TEMP = ° F
BEEF	180°-275°	145 to 160
HAM	180°-275°	140-170
LAMB	180°-275°	145 to 160
PORK, Fresh	180°-275°	160-180
VEAL	180°-275°	145 to 160
VENISON	180°-275°	145 to 160
CHICKEN	180°-275°	170 to 180
DUCK or GOOSE	180°-275°	180 to 185
TURKEY	180°-275°	180 as measured in the thigh

*Note that 180° set-point is only available on the Elite, Pro and Built-In Models.

Smoking Suggestions

The following are a few important facts, tips and techniques to achieve great smoking results. There are probably as many theories on the best smoking method as there are chefs using them. With that in mind, consider the following factors when deciding which method best fits your needs.

- The Memphis Grill's smoking mode range is 180° to 295°F. (*minimum temperature varies by model)

- If you wish to smoke at lower temperatures both the Memphis Elite and Pro are calibrated to allow you to go as low as 180° F. ***When smoking at the lower temperatures it's critical that you use a premium food grade pellet such as Natures Way flavored BBQ Pellets.*** Nature's Way premium pellets are specially formulated to allow for more even feeding and temperatures. For best results, always use Natures Way premium pellets.

- It is strongly recommended that the burn pot be cleaned before and after smoking for a significant period. Unchecked ash build-up could eventually prohibit the grill from maintaining smoking temperatures.

- Caution: We don't recommend that you use the lower temperatures when smoking in cool and or windy conditions. ***At temperatures less than 225° the possibility of creosote* developing from smoke condensation arises.*** As always use your best judgment, clean your grill often, and proceed on the side of safety and caution.
-

- The best way to determine where you get the best results is to experiment. We all have different tastes and the best way to determine what's right for you is to try different flavors and techniques. ***We encourage you to share your cooking experiences with other Memphis owners by going to our web site http://www.memphisgrills.com/recipes, our blog site, or on our facebook page.***

**Creosote is a gummy, foul smelling, corrosive and flammable substance that, if no precautions are taken, will coat the insides of everything it passes through. It is formed when gases given off in the burning process combine and condense. Typically the gases leave the burn chamber with the smoke. However if restricted too much or If the smoke is cooled below 225°, the gases can liquefy, forming creosote.*

Troubleshooting And Error Messages

In the event that your Memphis grill encounters any kind of issue or problem in operation, please consult this chart. If the solutions offered here are insufficient to resolve the matter, please contact your dealer, or Hearthland Products directly at the number found at the end of this manual.

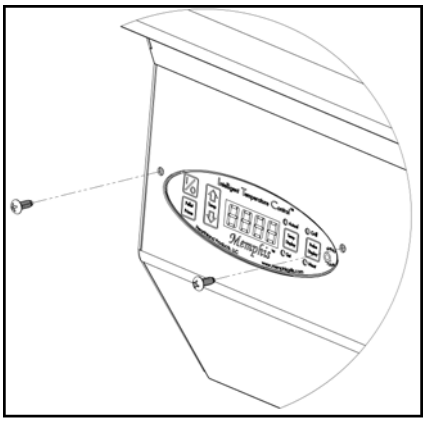
Problem	Cause	Solution
Received Error Message "ER-1"	• The appliance has overheated, possibly due to a grease fire, or excess fuel.	• Turn the grill off and allow it to cool. If necessary, follow the procedure in the General Warning section. Clean grill interior and clear of excess fuel before restarting.
Received Error Message "ER-2"	• The appliance has failed to ignite within the allotted 30 minutes.	• Check the hopper for sufficient fuel. • Check the burn pot for ash build-up or other obstructions. • Check igniter to see if it is heating up(igniter may need replacing). • In extreme cold, grill may require additional priming to achieve ignition. • Make sure hood is closed.
	• Grill will not stay lit.	• Check the hopper for sufficient fuel. • Check the burn pot for ash build-up or other obstructions. • Make sure hood is closed.
Received Error Message "ER-3"	• The appliance has experienced power failure during operation.	• Ensure that your grill is securely plugged in. • Check for power-failures within your home.
Grill Will Not Turn On	• Grill is not properly plugged in.	• Ensure that your grill is plugged into a working GFCI outlet.
	• A power surge has tripped the circuit board fuse on the ITC.	• Fuse must be manually replaced. See guide at the end of this section.
Grill Produces Excess or Discolored Smoke	• Wood pellets have absorbed excess moisture.	• Clear the hopper and burn pot of moist pellets, replacing them with dry pellets.
	• Burn pot is overloaded with ash build-up.	• Check the burn pot for ash build-up or other obstructions.
Grill Will Not Achieve Or Maintain Stable Temperature	• Grill isn't receiving sufficient fuel.	• Check the hopper for sufficient fuel. • Ensure both sides of the hopper are filled (Elite, Pro and Built-In).
	• Grill isn't receiving sufficient air-flow.	• Check the burn pot for ash build-up or other obstructions. • Check to see if fan(s) have been unplugged or have failed. • Contact dealer or Hearthland directly in case of fan failure.
	• Burn-pot is overloaded with ash build-up.	• Check the burn pot for ash build-up or other obstructions. • Check to see if fan(s) have been unplugged or have failed.
Frequent Flare-ups are experienced	• Flammable material build-up.	• Check to see if fan(s) have been unplugged or have failed.
Cooking temperatures are uneven	• Unbalanced airflow throughout the grill.	• Ensure that flavorizer is installed correctly
ITC Constantly Reads 32	• Damaged ITC	• Contact your dealer or Hearthland Products

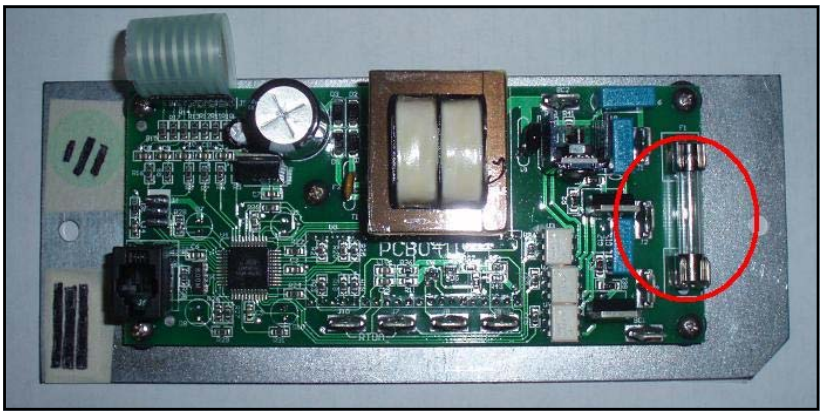
Troubleshooting: ITC Circuit Board Fuse Replacement

The ITC, or Intelligent Temperature Control system on your Grill is 2 way logic system with microprocessor technology. In the interest of protection from power surges and electrical shorts, the ITC utilizes a 5 Amp, 120 Volt Fast-Blow fuse*. This simple and inexpensive part can be easily replaced with the following instructions.

1. Ensure that the grill is cool, powered-down, *AND UNPLUGGED*.
2. **(Select and Advantage Models)** Remove the four Phillips-head screws securing the grill front in place, and carefully remove the grill front.
   (Pro, Elite and Built-In Models) Remove the two Phillips-head screws securing the ITC in place, and carefully remove the ITC from the controller box.
3. If possible, leave all of the connections on the circuit board intact. If it is necessary to remove them to inspect the fuse, take note of their specific location. Marking connections with tape is a convenient way to do this.
4. Inspect the back of the ITC, taking note of the condition of the fuse currently in place. Carefully yet firmly remove the fuse, prying it from underneath using your thumb or a soft instrument.
5. If you have access to a multimeter, check for current flow across the two nodes of the fuse. If you do not, simply inspect the filament of the fuse.
6. If the fuse seems to be blown, replace it with an identical fuse, as is identified in the figure to the right.
7. Restore any unplugged connections.
8. Secure the ITC board and electrical box to the grill using the two Phillips-head screws.

*A 1-1/4 " x 1/4", 5 Amp, 120 Volt, Fast-Blow Cartridge Fuse**





*European models use a 1-1/4" x 1/4", 5 Amp, 230 Volt Fast-Blow Cartridge Fuse

Memphis Grills Limited Warranty

This Limited Warranty covers Memphis Grill products manufactured by Hearthland Products, LLC. Products carry a five (5) year Limited Warranty from the date of purchase by the original owner against defects in material and workmanship. Electronic and electrical components carry a two (2) year replacement warranty when subjected to normal residential use. Limited Warranty does not apply to burn pot, burn grate, meat probe, grill cover gaskets or damage caused by corrosion.

Conditions of Limited Warranty

During the term of the Limited Warranty, Hearthland Products LLC's (HP) obligation shall be limited of replacement of covered, failed components, F.O.B. point of shipment. HP will repair or replace parts returned to HP, freight prepaid, if the part(s) are found by HP to be defective upon examination. HP shall not be liable for transportation charges, labor costs, or export duties. Except as provided in this CONDITIONS OF LIMITED WARRANTY, repair or replacement of parts in the manner and for the period of time stipulated hereunder shall constitute the fulfillment of all direct and derivate liabilities and obligations from HP to you.

The Warranty coverage begins on the original date of purchase as stated on the sales receipt. Warranty Registration and proof of original date of purchase is required to validate the Limited Warranty.

Repair or replacement of the HP component does not extend the Limited Warranty.

Pouring hot liquids on or in your HP product will void this warranty. Any modifications including holes, screws, and any other sheet metal changes to the product will void this warranty.

HP takes every precaution to utilize materials that retard rust. Even with these safeguards, the material can be compromised by various substances and conditions beyond HP control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metals and metal coatings. For these reasons, the Limited Warranty **DOES NOT COVER RUST OR OXIDATION,** unless there is a loss of structural integrity on the grill component. Should any of the above occur, refer to your Owner's Manual maintenance section for finish protection. HP recommends that you purchase a HP full length protective cover for your grill when not in use.

The Limited Warranty is based on residential use. Warranty coverage does not apply to products used in commercial applications.

Exceptions to the Limited Warranty

There is no written or implied performance warranty on HP Products as the manufacturer has no control over the installation, operations, cleaning, maintenance or the type of fuel burned.

This Limited Warranty will not apply if your product has not been installed, operated, cleaned and maintained in strict accordance with the manufacturer's instructions. Burning anything other than Premium Grade BBQ wood pellets may void the Warranty. The Warranty does not cover damage or breakage due to misuse, improper handling or modifications.

NEITHER THE MANUFACTURER, NOR THE SUPPLIERS TO THE PURCHASER, ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT. ANY WARRANTY IMPLIED BY LAW, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANT-ABILITY OR FITNESS, SHALL BE LIMITED TO ONE (1) YEAR FROM THE DATE OF ORIGINAL PURCHASE. WHETHER A CLAIM IS MADE AGAINST THE MANUFACTURER BASED ON THE BREACH OF THIS WARRANTY OR ANY OTHER TYPE OF WARRANTY EXPRESSED OR IMPLIED BY LAW, MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WARRANTY OR REPRESENTATION.

Memphis Grills Limited Warranty (cont'd)

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this Limited Warranty may not apply to you. This Limited Warranty gives you specific legal rights and you may have other rights, which vary from state to state.

The Limited Warranty for five (5) years is in lieu of all other warranties expressed or implied, at law or otherwise, and HP does not authorize any person or representative to assume for HP any obligation or liability in connection with the sale of this product. This means that no warranties, either expressed or implied are extended to persons who purchase the product from anyone other than HP or an authorized HP Dealer or Distributor.

Procedure for Warranty Service

1. Complete Warranty Registration online at www.hearthlandproducts.com under Product Support or mail the Warranty Registration Form at the end of this Owner's Manual.

2. Contact your nearest Hearthland Products Dealer for service and/or part replacement as stated under the conditions of the Limited Warranty.

3. Be prepared to provide the following: purchaser's name, date of purchase, copy of dated sales receipt, model and serial number of product and an accurate description of the problem.

We strongly recommend you first contact your nearest Hearthland Products Dealer for sales and service. If further assistance is needed call Hearthland Products Customer Service and Technical Support at 1-888-883-2260.

WARRANTY REGISTRATION FORM

Register online at www.memphisgrills.com under Product Support or complete and return this Warranty Registration Form within 30 days of purchase to register your warranty.

Warranty coverage begins on the original date of purchase. Proof of original date of purchase from an authorized Hearthland Products Dealer is required to validate Warranty. Without receipt of Warranty Registration and proof of date of purchase, the warranty will begin from ship date to Dealer or Retailer.

**required fields*

First Name*_____

Last Name*_____

Mailing Address*_____

City*_____

State/Province*_____

Postal Code*_____

Country*_____

Phone Number_____

Email_____

All product information is located under the pellet hopper lid.

Model*_____

Model Number* VG_____

Serial Number* (last 4-5 digits) _____

Send Warranty Registration and dated sales receipt to:

Hearthland Products, LLC.
Memphis Grill Warranty Registration
9111 Grand Ave South
Bloomington, MN 55420

Contact Hearthland Products Customer Service with any questions.
1-888-883-2260

Memphis Elite Built-In

Model Number VGB0002

Appendixes and Model-Specific Information

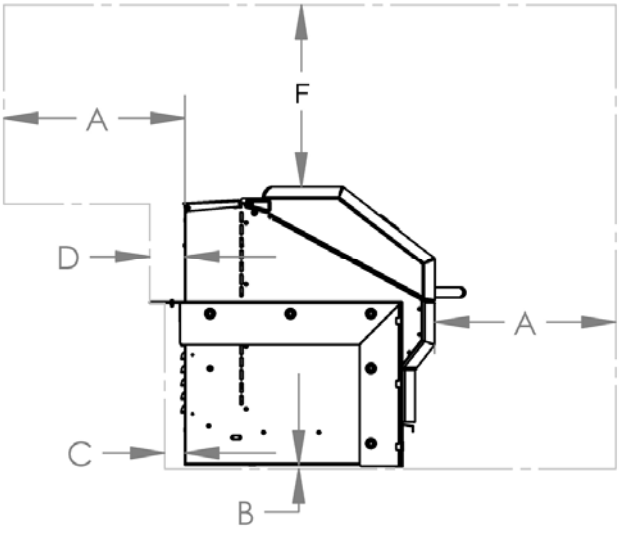
Contents	
Grill Clearance to Combustible Materials	1
Grill Island Dimensions	3
Unpacking and Assembly	4
Grill Exploded View	5
Grill Bill Of Materials	6
Installation Step 1-3	7-10
Final Assembly	11
Hardware Kit	12
Wiring Diagram	13

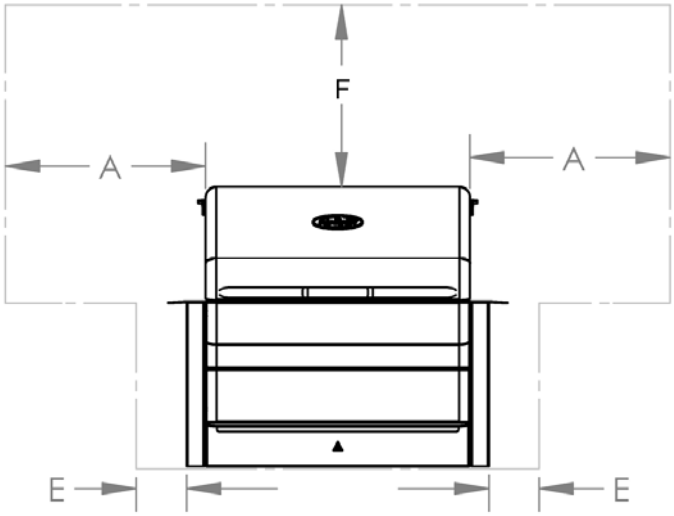
Clearance To Combustible Materials

WARNING: The structure and surrounding objects MUST maintain the specified minimum clearance to combustible materials.

Built-in structures constructed of wood or other combustible materials may require the use of the OPTIONAL Built- In Heat Shield Kit to maintain the required clearance to combustible materials. The grill may be supported by either the three support brackets, or the four leveling feet. Please note that there must be at least 3/8" clearance between the bottom of the grill and the structure.

Maintain the clearance to combustible materials as specified below.





	STANDARD UNIT	UNIT WITH OPTIONAL HEAT SHIELD KIT VGBHSK
A	18"	18"
B	3/8"	3/8"
C	2"	2"
D	3.5"	3.5"
E	**18"**	**1/8"**
F	30"	30"

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

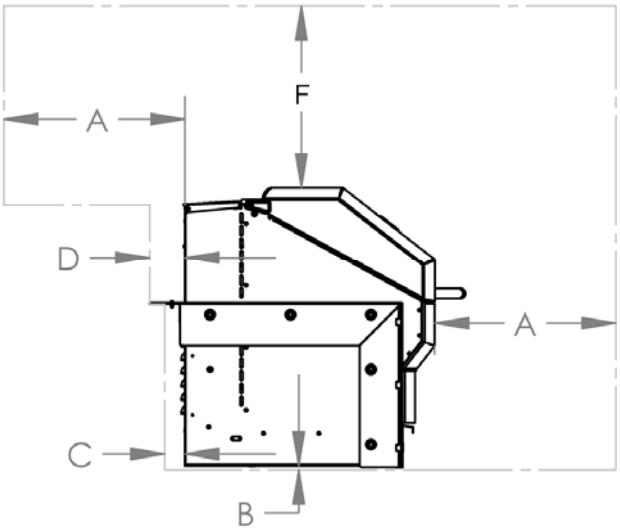
Memphis

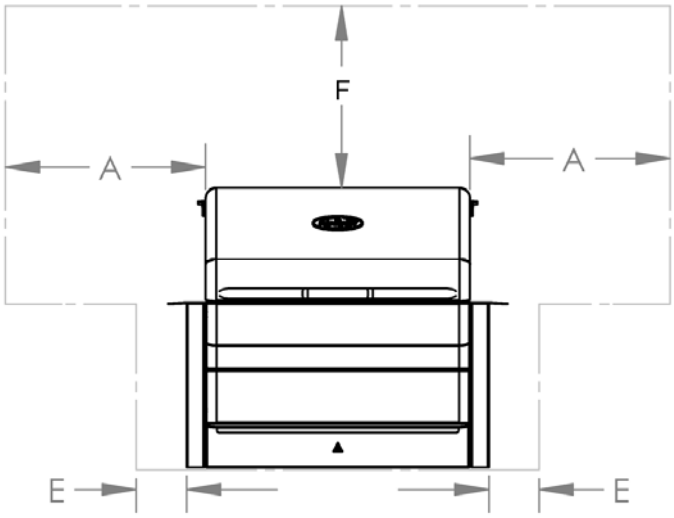
Dégagement des matériaux combustibles

LE GRIL MEMPHIS TENU DE MAINTENIR SON JEU SPÉCIFIÉ AUX MATÉRIAUX COMBUSTIBLES PENDANT LE FONCTIONNEMENT DU GRIL OU LORSQUE LE GRIL EST CHAUD.

Voici quelques lignes directrices pour assurer la sécurité de votre Memphis GrilL.

- La grille doit être soutenu par les roulettes fournies.
- Roulettes Grill doivent être verrouillées pendant que le gril est en marche ou pendant la branchie est chaud .
- Il est recommandé que le grill être placé sur une surface incombustible .
- Faire fonctionner le gril sous un plafond combustible ou faux n'est pas recommandé .
- Maintenir le dégagement minimal aux matériaux combustibles spécifiés ci-dessous .





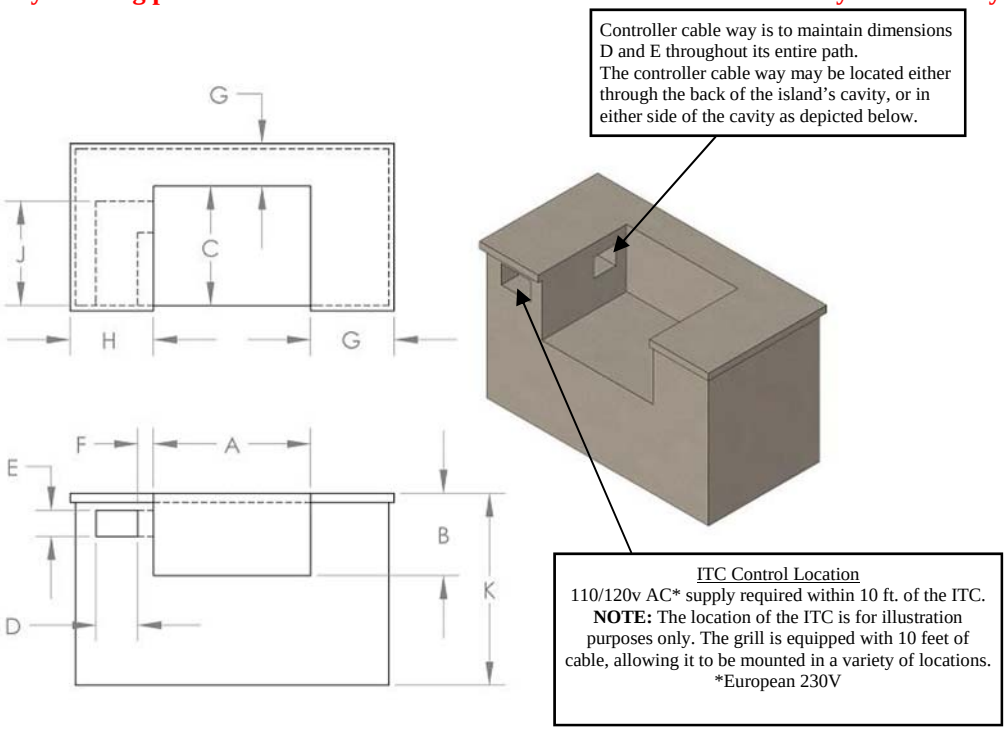
	STANDARD UNIT	UNIT WITH OPTIONAL HEAT SHIELD KIT VGBHSK
A	18”	18”
B	3/8”	3/8”
C	2”	2”
D	3.5”	3.5”
E	**18”**	**1/8”**
F	30”	30”

UNE CAUSE MAJEURE DE INCENDIES EST NON DES DÉGAGEMENTS OBLIGATOIRES (PLACES AIR) AUX MATÉRIAUX COMBUSTIBLES. IL EST DE LA PLUS HAUTE IMPORTANCE QUE CE PRODUIT SOIT INSTALLÉE SELON LES INSTRUCTIONS

Built-In Grill Island Dimensions

WARNING: See clearance to combustible materials, when designing and constructing a built-in island. Built-In islands must be built to the specifications listed below.

The owner and/or builder are responsible for consulting local, county and state building codes for securing any necessary building permits before construction. NOTE: Construction codes vary from locality to locality.


Controller cable way is to maintain dimensions D and E throughout its entire path.
The controller cable way may be located either through the back of the island's cavity, or in either side of the cavity as depicted below.
G
J
C
H
G
F
A
E
B
K
D
ITC Control Location
110/120v AC* supply required within 10 ft. of the ITC.
NOTE: The location of the ITC is for illustration purposes only. The grill is equipped with 10 feet of cable, allowing it to be mounted in a variety of locations.
*European 230V

NOTE: Dimensions are to the finished surfaces. Grill cavity surfaces are to be plumb and level to ensure a proper fit.

VGB0001 PRO BUILT-IN		
DIMENSION		TOLERANCE
A	30 ¼”	± 1/8”
B	16 ¾”	± 1/8”
C	24 ½”	± 1/4”
D	8 ¼”	± 1/8”
E	4"	± 1/8”
F	3 INCHES - 9 FEET	
G	3 ½” MIN	
H	12" MIN	
J	22"	± 1"
K	STANDARD CABINET HEIGHT	

VGB0002 ELITE BUILT-IN		
DIMENSION		TOLERANCE
A	42 5/8”	± 1/8”
B	16 ¾”	± 1/8”
C	24 ½”	± 1/4”
D	8 ¼”	± 1/8”
E	4"	± 1/8”
F	3 INCHES - 9 FEET	
G	3 ½” MIN	
H	12" MIN	
J	22"	± 1"
K	STANDARD CABINET HEIGHT	

The *Memphis Pro* and *Elite* require a 110/120 V AC* supply. The ITC is supplied with a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded to conform with the National Electrical Code, ANSI/NFPA latest edition, Canadian Electrical Code (CSA) and all local codes and ordinances.

***European units utilize a 230V power supply.**

Unpacking and Assembling Your Memphis Wood Fire Convection Grill.

Grill requires (2) two people for safe assembly

Please note that during shipping some movement may have taken place, so a complete visual inspection is required. Be sure to inspect entire grill after removing the protective shipping carton. Report any damage to your local dealer immediately. Shipping damage is not covered under warranty. Some surfaces may be sharp so wear gloves when assembling. Do not plug in the grill until it's fully assembled, the plastic protective film is removed from all stainless steel surfaces, and you're ready to cook. See: "start up procedure" for more details.

Your carton will contain the following:

- **1– Pre-assembled grill head assembly**
- **3– Large cooking grates**
- **1– Small cooking grate**
- **1- Integrated flavorizer / flame deflector, with removable hatch**
- **1– Hardware bag**
- **1– Right, left and rear mounting brackets (3 total)**
- **1– Prewired Controller assembly**

Tools Required

- **1/4" Socket Wrench**
- **3/8" Open end wrench or socket**
- **#2 Phillips head screw driver**

Unpack and Identify Primary Components and Hardware (see "Hardware Kit")

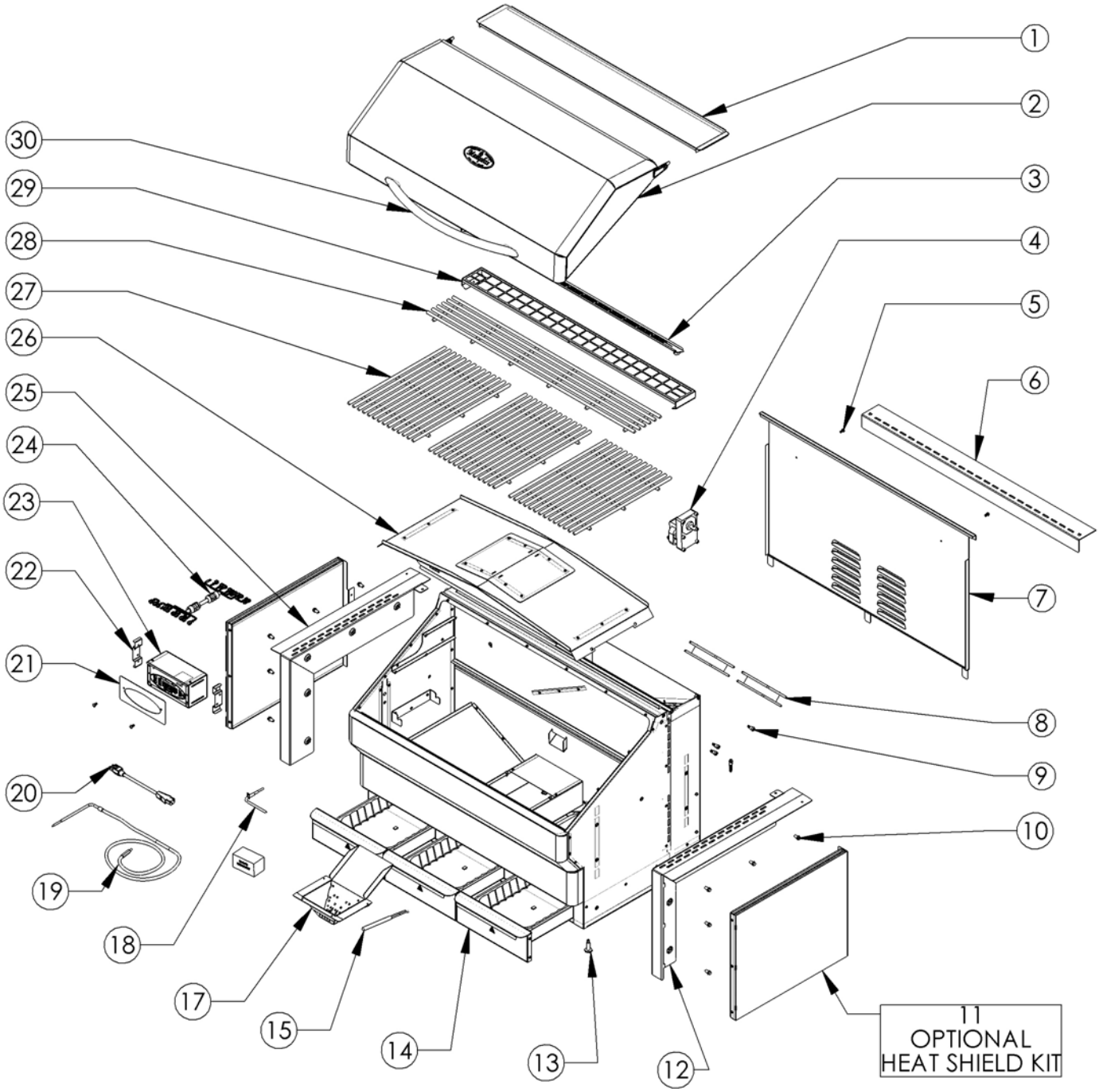
- **10- ¼-20 X 5/8" Bolts**
- **2- #10 Self-tapping screws SS**
- **4- #10 Self-tapping screws Black**
- **1 - Power cord**
- **1- Meat Probe**
- **4- Built-In Leveling Feet**
- **2– Controller Mounting Brackets**
- **2– Concrete Anchor, 5/16" Pilot Hole**
- **2- #10 SS PH. Screw, 1¾" Long**

OPTIONAL Memphis Elite/Pro Built-In Heat Shield Kit

- **2- Heat Shields**
- **4- #10 Self-tapping screws Black**

Procedure for Installation/Assembly – See Diagrams on the following pages.

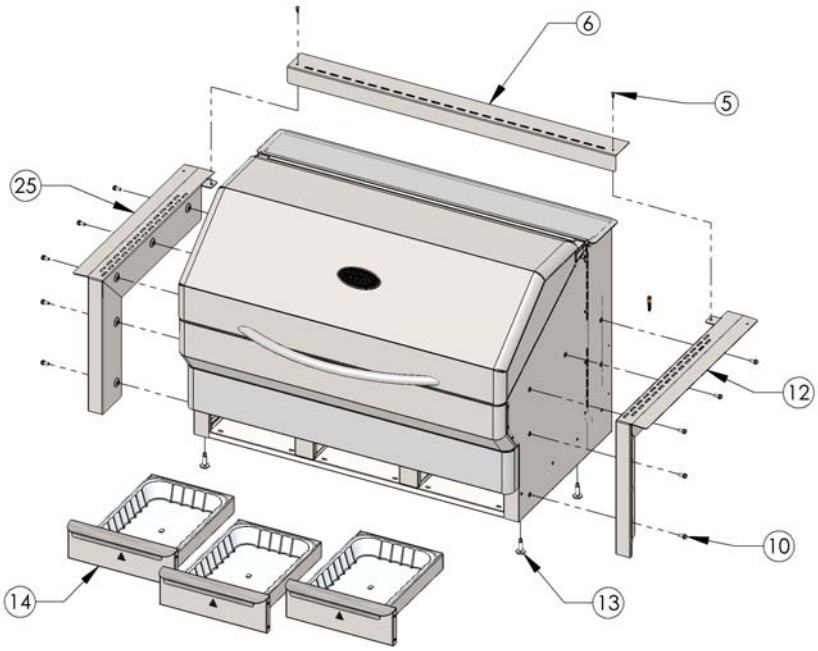
Elite Built-In Exploded View

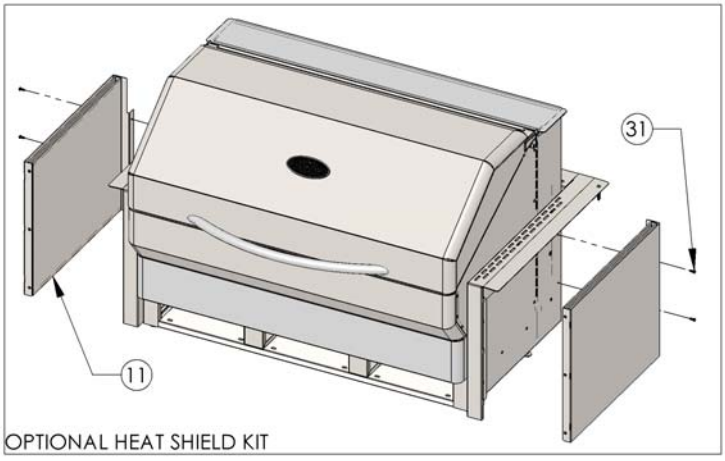


Built-In Grill Bill of Materials

TEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	VGE0112	REVERSIBLE HOPPER LID	1	18	VG0917	4” CURVED RTD	1
2	VGE1101	ELITE HOOD ASSEMBLY	1	19	VG0956	MEAT PROBE	1
3	VGE0162	FILL SHIELD	1	19	VG0911	120V POWER CORD	1
4	VG0991	1 RPM AUGER MOTOR (120V)	1	20	VG0911E	230V POWER CORD	1
4	VG0991E	1 RPM AUGER MOTOR (230V)	1	21	VG0808	CONTROLLER COVER PLATE	1
5	DS2186	10-24 X 1/2” PH SS SCREW	4	22	VG0814	CONTROLLER MOUNTING BRACKET	2
6	VGE0801	REAR SUPPORT BRACKET	1	22	VG1920	CONTROLLER (120V)	1
7	VGE0115	REAR ACCESS PANEL	1	23	VG1920E	CONTROLLER (230V)	1
8	VG0997	COMBUSTION FANS (120V)	2	24	VG0959B	BUILT-IN WIRE HARNESS	1
8	VG0997E	COMBUSTION FANS (230V)	2	25	VG0803	LEFT SUPPORT BRACKET	1
9	DS2187	SHOULDER BOLT	6	26	VGE4403	FLAVORIZER ASSEMBLY, WITH REMOVABLE INSERT	1
10	DS2311	1/4-20 x .625 SS HEX BOLT	10	27	VG4401	LARGE COOK GRATE	3
11	VGBHSK	(OPTIONAL) MEMPHIS BUILT-IN HEAT SHIELD KIT	1	28	VG4406	SMALL COOK GRATE	1
12	VG0802	RIGHT SUPPORT BRACKET	1	29	VGE0151	ELITE FINGER GUARD	1
13	DS4668	LEVELING FOOT	4	30	VG0104	HANDLE ASSEMBLY	1
14	VGE1805	ASH DRAWER (LEFT, CENTER, RIGHT)	3	31	DS2185	10-24 X 1/2” PH BLACK SCREW	4
15	VS0955	IGNITER CARTRIDGE (120V)	1	32	DS2349	CONCRETE ANCHOR, 5/16" PILOT HOLE	2
15	VS0955E	IGNITER CARTRIDGE (230V)	1	33	DS2350	#10 SS PH. SCREW, 1¾” LONG	2
17	VG2125	BURN POT ASSEMBLY	1				

Installation Step 1



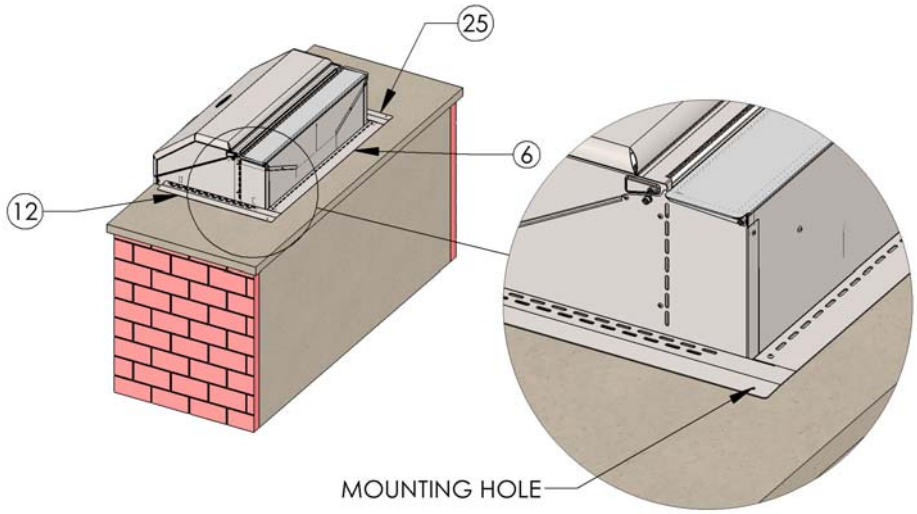


FOLLOW THE ASSEMBLY STEPS LISTED BELOW, PRIOR TO INSTALLATION OF THE UNIT. THE UNIT CAN BE SUPPORTED BY EITHER THE SUPPORT BRACKETS (ITEMS 6, 12 & 25) OR BY THE FOUR LEVELING FEET (ITEM 13). **NOTE THAT THE SUPPORT BRACKETS MUST BE INSTALLED WITH EITHER SUPPORT METHOD.**

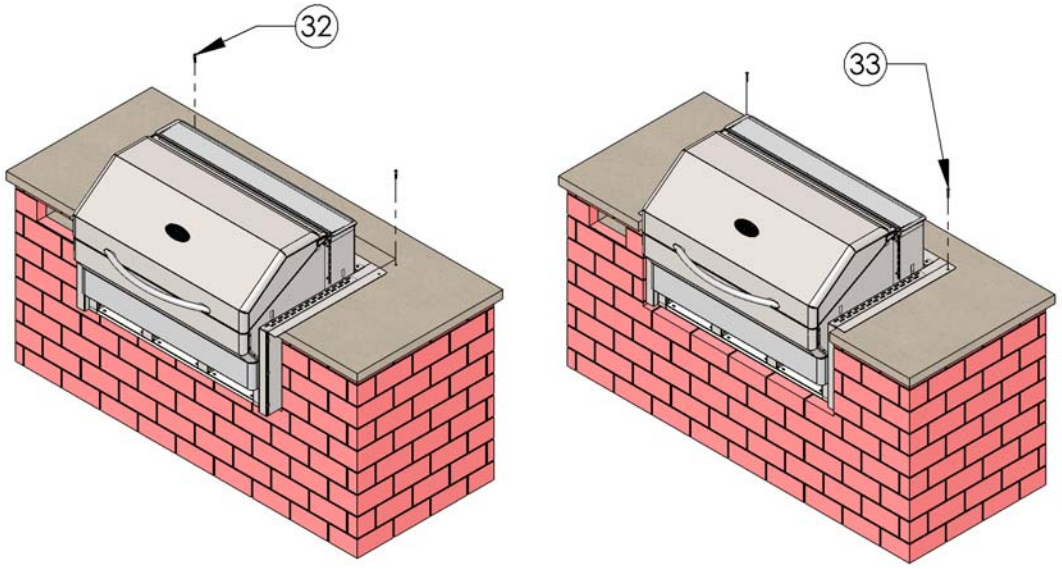
1. REMOVE THE THREE ASH/GREASE DRAWERS (ITEM 14) FROM THE UNIT.
2. FASTEN THE LEFT AND RIGHT SUPPORT BRACKETS (ITEMS 12 AND 25) TO THE UNIT USING THE TEN 1/4”-20 STAINLESS STEEL HEX BOLTS (ITEM 10).
3. FASTEN THE REAR SUPPORT BRACKET (ITEM 6) TO THE LEFT AND RIGHT SUPPORT BRACKETS (ITEMS 12 AND 25) WITH TWO 10-24 x ½” LONG STAINLESS STEEL SCREWS (ITEM 5) .
4. **THIS STEP IS ONLY TO BE DONE IF THE GRILL IS GOING TO BE SUPPORTED BY THE FOUR LEVELING FEET (ITEM 13) AND NOT THE SUPPORT BRACKETS (ITEMS 6, 12 & 25).** THREAD THE FOUR LEVELING FEET (ITEM 13) INTO THE BOTTOM OF THE UNIT.
5. **TO REDUCE THE CLEARANCE TO COMBUSTIBLE MATERIALS, THE OPTIONAL HEAT SHIELD KIT SHOULD BE USED.** REFER TO PAGE ONE TO DETERMINE IF THE HEAT SHIELD KIT IS REQUIRED FOR YOUR INSTALLATION. FOLLOW THE ASSEMBLY INSTRUCTIONS PROVIDED WITH THE HEAT SHIELD KIT TO PROPERLY FASTEN THE KIT TO THE UNIT.

REFER TO PAGE 5 FOR ITEM PART NUMBERS, DESCRIPTIONS AND QUANTITIES

Installation Step 2

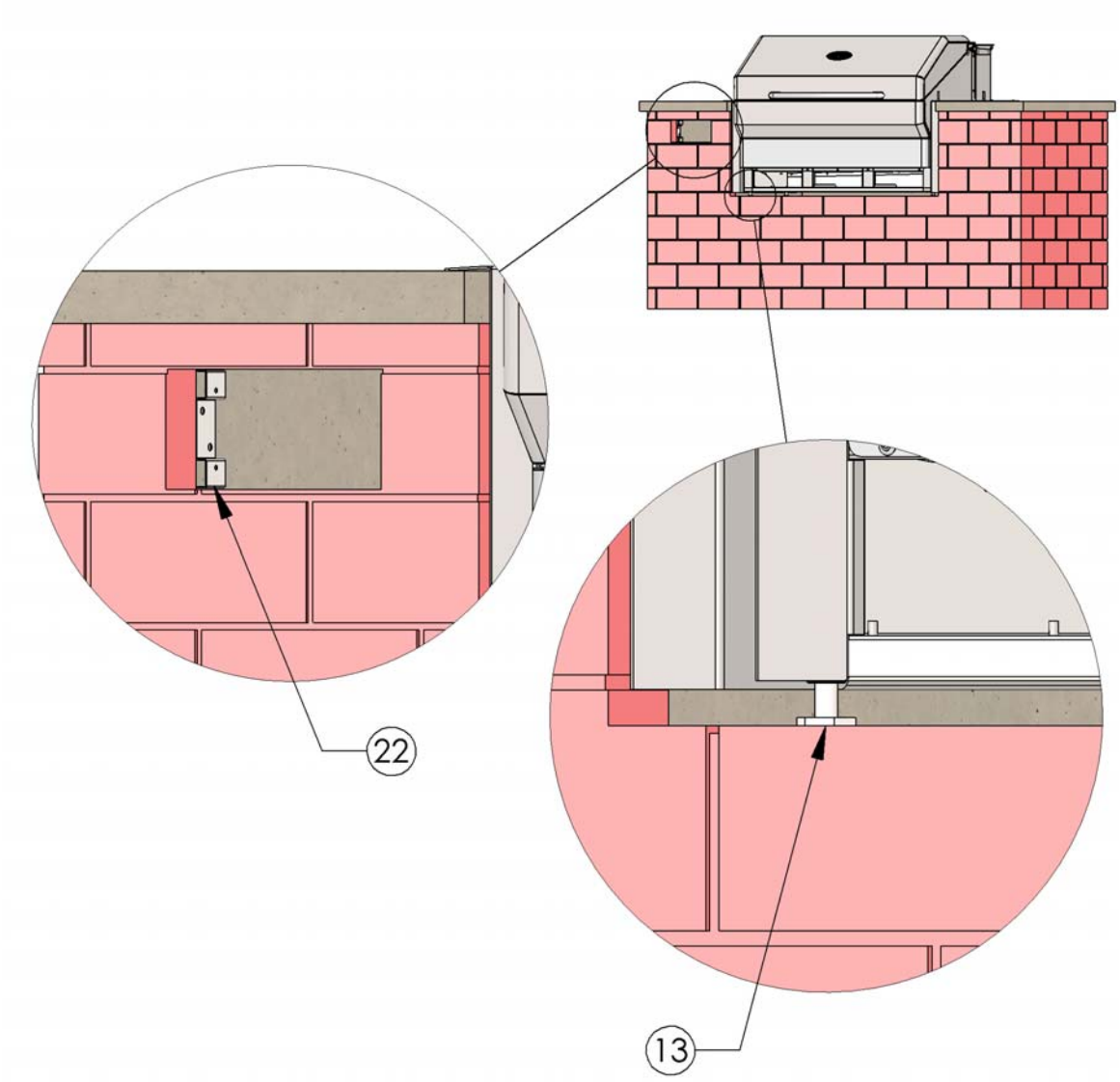


1. ROUTE THE CONTROLLER AND ITS CABLE THROUGH THE CONTROLLER CABLE WAY IN THE ISLAND.
2. PLACE THE UNIT INTO THE ISLAND, AND POSITION IT TO THE DESIRED DEPTH. ENSURE THAT THE VENT HOLES IN THE SUPPORT BRACKETS ARE UNOBSTRUCTED.
3. LOCATE THE TWO MOUNTING HOLES FOUND IN THE BACK OF THE LEFT AND RIGHT SUPPORT BRACKETS (ITEMS 12 & 25), AND MARK THE HOLE LOCATIONS ONTO THE ISLAND'S COUNTERTOP.



4. **CAREFULLY** SLIDE THE UNIT OUT OF THE ISLAND, EXPOSING THE MARKED HOLES ON THE COUNTERTOP.
5. DRILL TWO 5/16" HOLES INTO THE COUNTERTOP USING A DRILL BIT APPROPRIATE FOR THE MATERIAL OF THE COUNTERTOP.
6. INSERT TWO CONCRETE ANCHORS (ITEM 32), INTO THE TWO 5/16" HOLES.
7. SLIDE THE UNIT BACK INTO POSITION, LINING UP THE MOUNTING HOLES IN THE LEFT AND RIGHT SUPPORT BRACKETS WITH THE CONCRETE ANCHORS.
8. FASTEN THE UNIT INTO PLACE USING THE TWO 1¾" LONG STAINLESS STEEL SCREWS (ITEM 33). DO NOT OVERTIGHTEN.

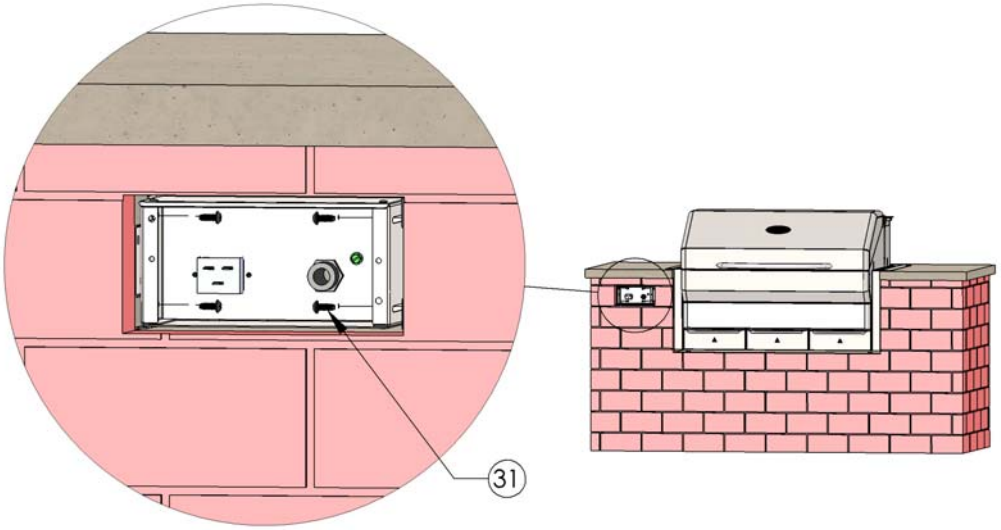
Installation Step 3

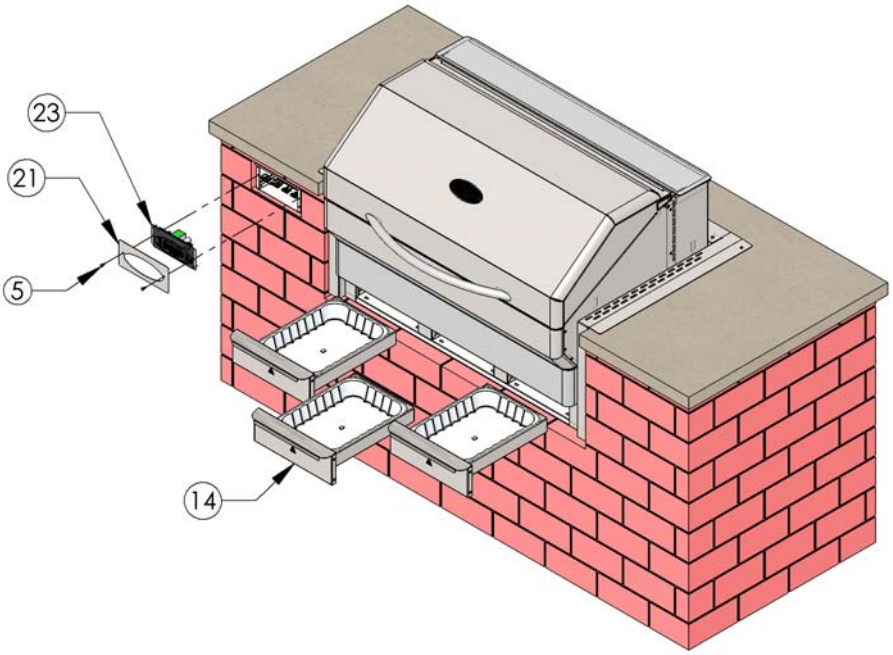


1. FASTEN THE TWO CONTROLLER MOUNTING BRACKETS (ITEM 22) IN THE CONTROLLER CABLE WAY TO THE DESIRED DEPTH. USE FASTENERS APPROPRIATE FOR THE STRUCTURE'S MATERIAL, TWO FASTENERS FOR EACH BRACKET (FASTENERS TO MOUNT THE BRACKETS ARE NOT INCLUDED).
2. **SKIP THIS STEP IF GRILL WILL BE SUPPORTED BY THE SUPPORT BRACKETS (ITEMS 6, 12 & 25)** ADJUST THE FOUR LEVELING FEET (ITEM 13) WITH A 1/4" SOCKET ENSURING THAT THE UNIT IS LEVEL, AND THAT THE SUPPORT BRACKETS (ITEMS 6,12 & 25) COME IN CONTACT WITH THE ISLAND'S COUNTERTOP.

REFER TO PAGE 5 FOR ITEM PART NUMBERS, DESCRIPTIONS AND QUANTITIES

Installation Step 4

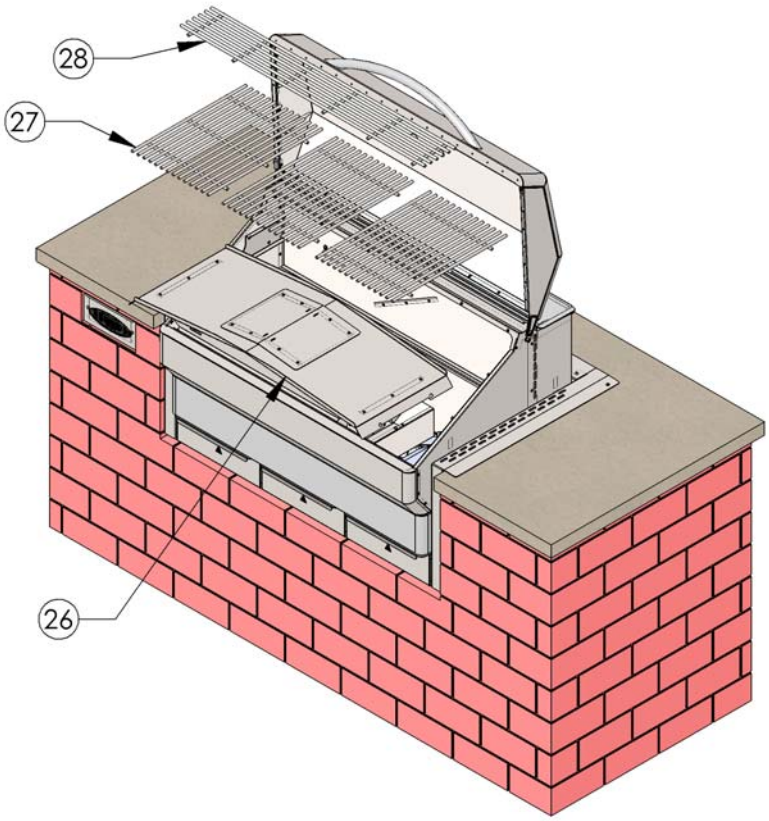


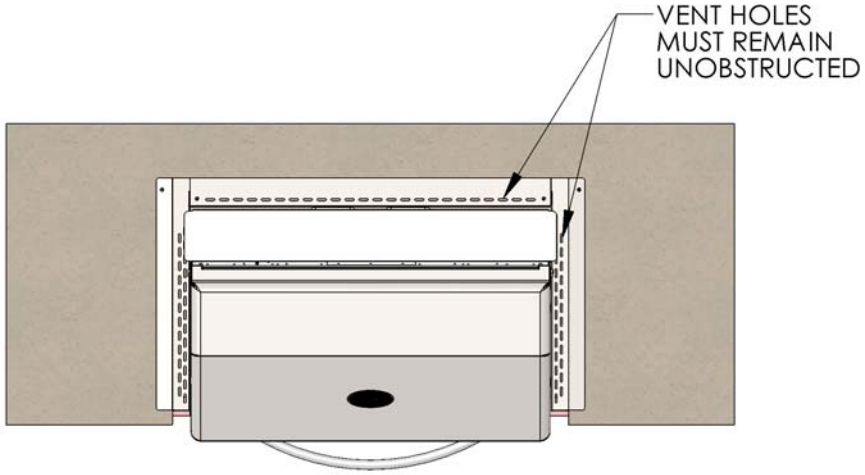


1. REMOVE THE ITC CONTROLLER (ITEM 23) FROM THE CONTROLLER BOX
2. MOUNT THE CONTROLLER BOX TO THE CONTROLLER MOUNTING BRACKETS (ITEM 22) USING FOUR BLACK 10-24 x ½" SCREWS (ITEM 31). FASTEN THE CONTROLLER BOX TO THE DESIRED DEPTH. **NOTE: CONTROLLER SHOULD BE RECESSED INTO THE OPENING AT LEAST ¼"**
3. INSTALL THE CONTROLLER (ITEM 23) BACK INTO THE CONTROLLER BOX, AND FASTEN THE CONTROLLER COVER PLATE AND THE CONTROLLER (ITEMS 21 & 23) TO THE CONTROLLER BOX USING TWO 10-24 x ½" STAINLESS STEEL SCREWS (ITEM 5).
4. INSERT THE THREE ASH/GREASE DRAWERS (ITEM 14) BACK INTO THE UNIT.

REFER TO PAGE 5 FOR ITEM PART NUMBERS, DESCRIPTIONS AND QUANTITIES

Final Assembly

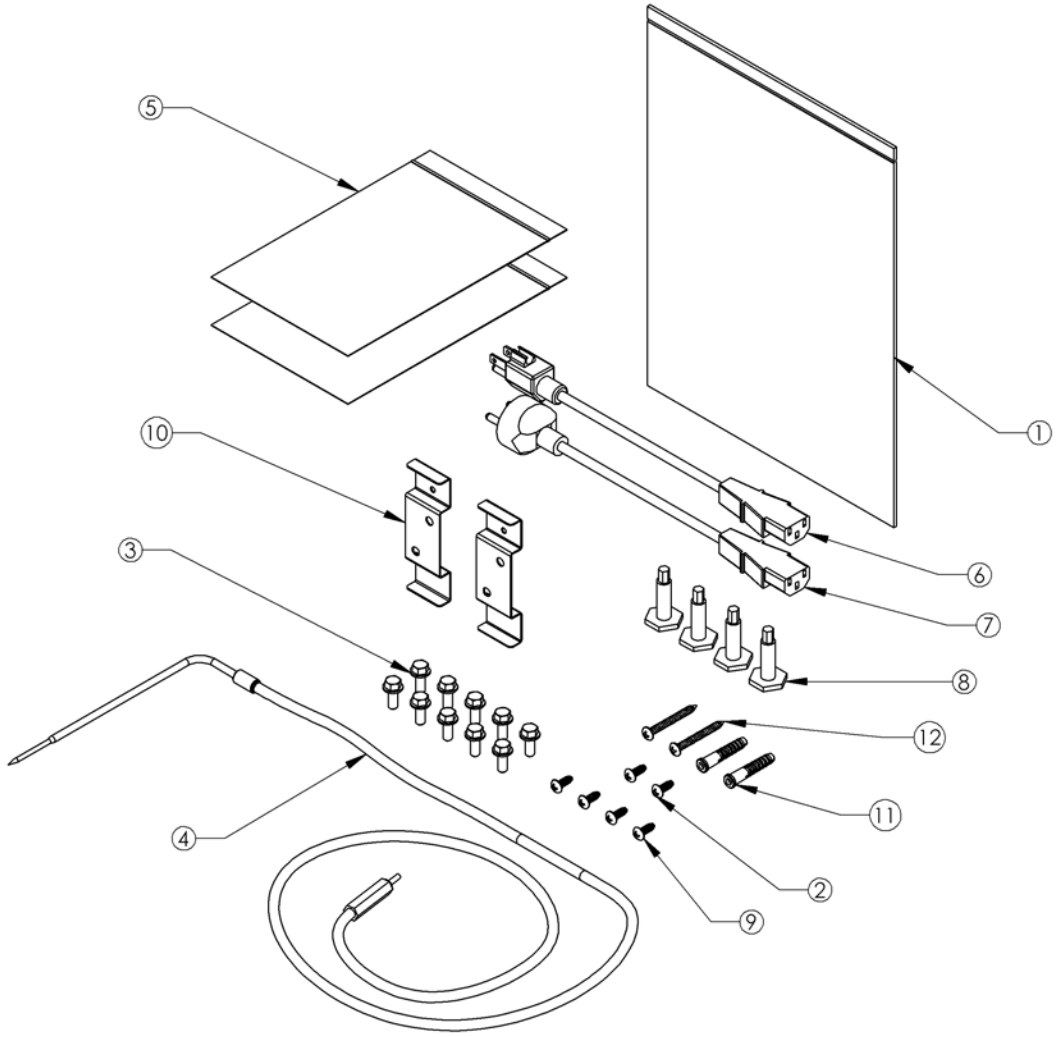




1. PLACE FALVORIZER (ITEM 26) ONTO THE LEFT AND RIGHT LOWER BRACKETS FOUND INSIDE THE UNIT.
2. PLACE THE THREE LARGE COOK GRATES (ITEM 27) ONTO THE FRONT AND REAR SUPPORTS.
3. PLACE THE SMALL COOK GRATE (ITEM 28) ONTO THE LEFT AND RIGHT UPPER BRACKETS FOUND INSIDE THE UNIT.
4. VENT HOLES ON THE MOUNTING BRACKETS MUST REMAIN UNOBSTRUCTED.
5. REFER TO THE MANUAL FOR FIRST TIME USE INSTRUCTIONS.

REFER TO PAGE 5 FOR ITEM PART NUMBERS, DESCRIPTIONS AND QUANTITIES

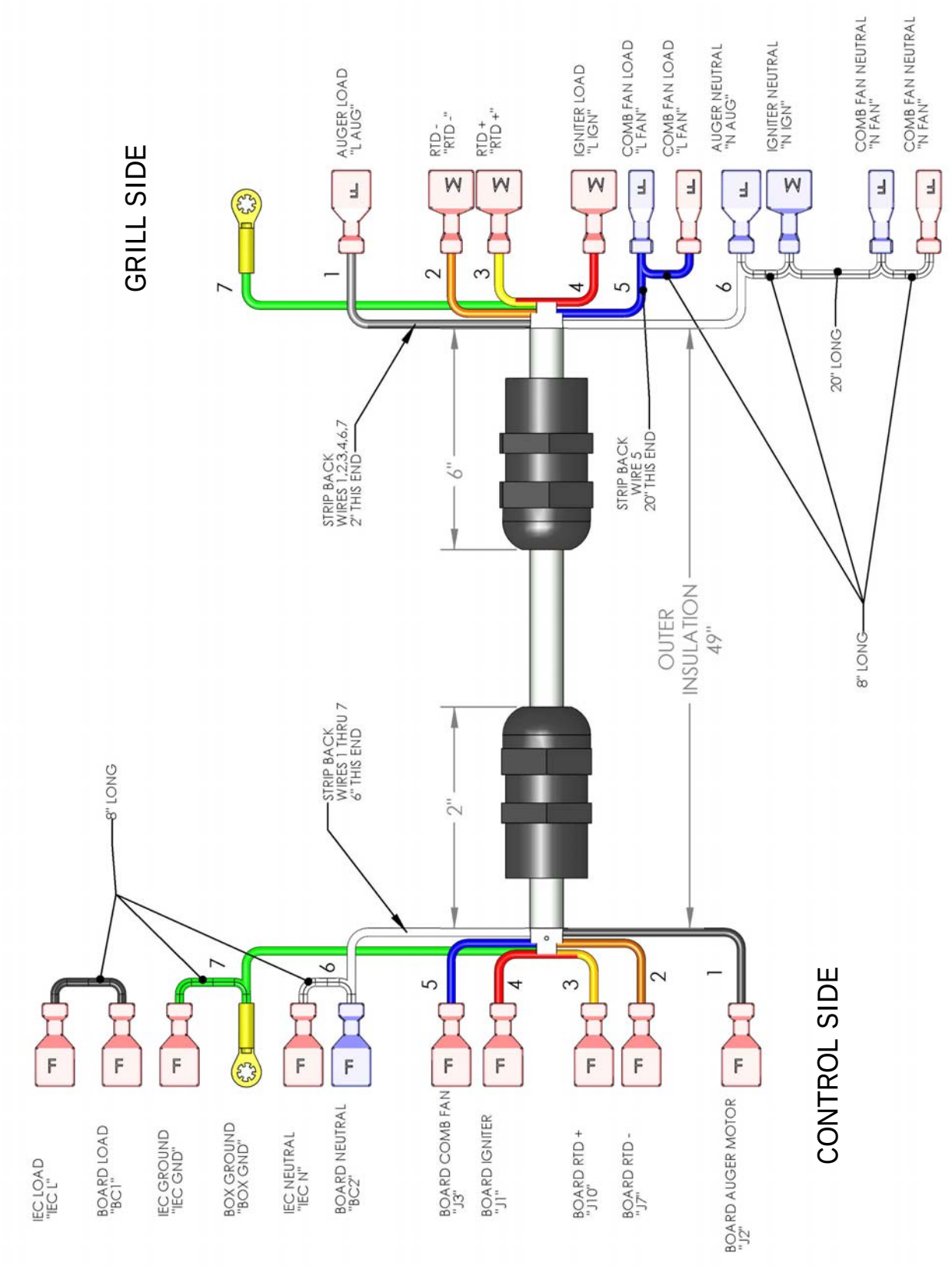
Hardware Kit



ITEM NO.	QTY.	PART NUMBER	DESCRIPTION
1	1	DS4459	POLY BAG, 9" X 12" X 2
2	2	DS2186	#10-24 x ½" STAINLESS STEEL SCREW
3	10	DS2311	1/4-20 x .625" SERRATED HEX SCREW
4	1	VG0956	MEAT PROBE
5	2	DS4219	CLEAR ZIP-LOC BAG 5" X 8"
6	1	VG0911	120V POWER CORD*
7	1	VG0911E	230V POWER CORD*
8	4	DS4668	BUILT-IN LEVELING FOOT
9	4	DS2185	#10-24 x ½" BLACK SCREW
10	2	VG0814	CONTROLLER MOUNTING BRACKET
11	2	DS2349	CONCRETE ANCHOR, 5/16" PILOT HOLE
12	2	DS2350	#10 STAINLESS STEEL SCREW, 1¾" LONG

Wiring Diagram

Spade-End Connectors



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